

American Stout

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **68**
- SRM **42.7**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **28.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale - Castle Malting	6.5 kg (68.4%)	80 %	5
Grain	Monachijski Ciemny Viking typ II	1 kg (10.5%)	79 %	22
Grain	Karmelowy 300 - Viking	0.5 kg (5.3%)	70 %	299
Grain	Płatki jęczmienne	0.5 kg (5.3%)	60 %	4
Grain	Pszeniczny Czekoladowy Weyermann	0.5 kg (5.3%)	73 %	1001
Grain	Jęczmień palony	0.25 kg (2.6%)	55 %	985
Grain	Carafa III	0.25 kg (2.6%)	70 %	1034

Dodać na wygrzew / koniec zacierania.

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Aroma (end of boil)	Cascade	50 g	10 min	6 %
Whirlpool	Simcoe	25 g	3 min	13.2 %

Whirlpool	Mosaic	25 g	3 min	10 %
Dry Hop	Simcoe	25 g	3 day(s)	13.2 %
Dry Hop	Mosaic	25 g	3 day(s)	10 %

Notes

- <https://homebrewacademy.com/american-stout-recipe/>

Martin Keen's American Stout Recipe

Grain

70 % 9 lbs Pale Malt (2-Row)
8 % 1 lb Munich Malt
8 % 1 lb Caramel 60
8 % 1 lb Chocolate Malt
3 % 8 oz Roasted Barley
3 % 8 oz Flaked Barley

Hops

1.00 oz Magnum – Boil 60 min
1.00 oz Cascade – Boil 10 min
1.00 oz Cascade – Boil 0 min

Yeast

1.0 pkg American Ale Wyeast 1056

Mash at 152°F (66°C) for 60 mins

Boil for 60 mins

Jul 12, 2022, 11:30 AM

- <https://www.homebrewersassociation.org/homebrew-recipe/stout-trousers/>

1.5 lb (5.21 kg) Great Western organic 2-row malt
0.75 lb (340 g) Briess organic roasted barley
8.8 oz (249 g) Briess organic chocolate malt
8.8 oz (249 g) Briess organic Caramel 60
3.2 oz (90 g) Weyermann organic Carafa 2
0.75 oz (21 g) NZ organic Pacific Gem hops (60 min)
1.5 oz (42 g) organic Fuggles hops (15 min)
1.5 oz (42 g) organic NZ Cascade (10 min)
1.0 oz (28 g) organic NZ Cascade hops (5 min)
1 tsp Irish moss (10 min)

Wyeast 1272 American Ale II Yeast

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- https://www.browar.biz/centrumpiwowarstwa/zestawy_surowcow/redakcyjne_z_zacieraniem/american_stout_16_blg

Czarne wręcz nieprzejrzyste piwo o solidnej goryczce i połączeniu aromatów chmielowych: kwiatowych, owoców tropikalnych, owoców cytrusowych i sosny z aromatami ciemnych słodów.

Słód pale ale 3,85 kg
Słód monachijski 1,2 kg
Słód crystal 0,3 kg
Słód czekoladowy ciemny 0,2 kg i jęczmień prażony 0,2 kg
[spakowane oddzielnie w cenie zestawu]
Chmiel Columbus US 2020, granulat, 35 g
Chmiel Cascade US 2021, granulat, 50 g
Chmiel Mosaic US 2020, granulat, 50 g
Jul 12, 2022, 11:30 AM