

American Stout Eksperyment

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **90**
- SRM **27.2**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Carafa III	0.2 kg (3.3%)	70 %	1300
Grain	Weyermann - Chocolate Wheat	0.2 kg (3.3%)	74 %	788
Grain	Weyermann - Chocolate Rye	0.2 kg (3.3%)	20 %	493
Grain	Platki owsiane	0.4 kg (6.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	50 g	60 min	15 %
Boil	Topaz	15 g	30 min	15 %
Dry Hop	Glacier	50 g	7 day(s)	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Liquid	1000 ml	Fermentum Mobile
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