

# American stout

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **42**
- SRM **32.8**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **11.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **14.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **11 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **14.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.7 kg (85.7%)	81 %	4
Grain	Crystal II	0.1 kg (3.2%)	70 %	1024
Grain	Wheat Black	0.1 kg (3.2%)	--- %	---
Grain	Chocolate Malt (UK)	0.05 kg (1.6%)	73 %	887
Grain	Jęczmień palony	0.2 kg (6.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe 2019	15 g	60 min	13.5 %
Boil	Centennial	15 g	5 min	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1056 American Ale	Ale	Liquid	200 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Pożywka	1 g	Boil	10 min

Fining	Whirlfloc	0.5 g	Boil	10 min
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