American Stout II single hop

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **47**
- SRM **24.3**
- 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 **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **79 C**, Time **1 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **79C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6 kg *(90.9%)*	82 %	4
Grain	Jęczmień palony	0.3 kg *(4.5%)*	55 %	985
Grain	Strzegom Karmel 300	0.2 kg *(3%)*	70 %	299
Grain	Strzegom Czekoladowy jasny	0.1 kg *(1.5%)*	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	15 g	3 min	15.5 %
Dry Hop	Columbus/Tomahawk/Zeus	50 g	5 day(s)	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.6 g	---

Notes

- dodano 3l wody źródlanej po schłodzeniu brzeczki

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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