

## American Stout z CP

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **56**
- SRM **26.6**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **67 C**, Time **80 min**

### Mash step by step

- Heat up **20.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **80 min** at **67C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount          | Yield | EBC  |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt        | 4.85 kg (71.9%) | 80 %  | 5    |
| Grain | Monachijski                 | 1.2 kg (17.8%)  | 80 %  | 16   |
| Grain | Caramel/Crystal Malt - 10L  | 0.3 kg (4.4%)   | 75 %  | 20   |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (3%)     | 68 %  | 1200 |
| Grain | Strzegom pszenica prażona   | 0.2 kg (3%)     | 70 %  | 1000 |

### Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 35 g   | 40 min   | 15.5 %     |
| Aroma (end of boil) | Mosaic                 | 25 g   | 10 min   | 10 %       |
| Aroma (end of boil) | Mosaic                 | 15 g   | 5 min    | 10 %       |
| Aroma (end of boil) | Mosaic                 | 10 g   | 1 min    | 10 %       |
| Whirlpool           | Cascade                | 30 g   | 0 min    | 6 %        |
| Dry Hop             | Cascade                | 20 g   | 5 day(s) | 6 %        |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |