

American Stout

- Gravity **17.3 BLG**
- ABV ---
- IBU **57**
- SRM **33.4**
- 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 **67 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **27.4 liter(s)**

Steps

- Temp **66 C**, Time **80 min**

Mash step by step

- Heat up **20.9 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **80 min** at **66C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (73.2%) | 85 % | 7 |
| Grain | Strzegom Monachijski typ II | 0.4 kg (5.9%) | 79 % | 22 |
| Grain | Pszeniczny | 0.3 kg (4.4%) | 85 % | 4 |
| Grain | Carafa II | 0.38 kg (5.6%) | 70 % | 812 |
| Adjunct | niesłodowy owies | 0.3 kg (4.4%) | 75 % | 3 |
| Grain | Coffee Light Castle Malting | 0.25 kg (3.7%) | 74 % | 250 |
| Grain | Jęczmień palony | 0.2 kg (2.9%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Chinook | 20 g | 60 min | 13 % |
| Boil | Simcoe | 10 g | 45 min | 13.2 % |
| Boil | Simcoe | 20 g | 15 min | 13.2 % |
| Boil | Simcoe | 20 g | 5 min | 13.2 % |
| Dry Hop | Simcoe | 50 g | 5 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------------------------|-----|--------|-------|------------|
| WLP001 - California Ale Yeast | Ale | Liquid | 40 ml | White Labs |
|-------------------------------|-----|--------|-------|------------|