

American Stout na Klarstein'ie

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **46**
- SRM **42.3**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **75 min**
- Evaporation rate **13 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale Viking Malt	5 kg (73.5%)	79 %	5
Grain	Strzegom Monachijski typ I Viking Malt	1 kg (14.7%)	79 %	16
Grain	Strzegom Barwiący	0.3 kg (4.4%)	68 %	1400
Grain	Jęczmień prażony Viking Malt Strzegom	0.5 kg (7.4%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	11.5 %
Aroma (end of boil)	Citra	20 g	10 min	12.5 %
Aroma (end of boil)	Citra	20 g	5 min	12.5 %
Whirlpool	Citra	10 g	0 min	12.5 %
Dry Hop	Citra	50 g	5 day(s)	12.5 %

Yeasts

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

- Klarstein M.

Zacieranie 1800 W
 Gotowanie 1500 W
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