

#065 American Stout

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **67**
- SRM **43.9**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **19 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **68 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **25.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3 kg (35.7%) | 82 % | 4 |
| Grain | Viking Pale Ale malt | 3.1 kg (36.9%) | 80 % | 5 |
| Grain | płatki jęczmienne | 1 kg (11.9%) | 60 % | 4 |
| Grain | Jęczmień palony | 0.8 kg (9.5%) | 55 % | 985 |
| Grain | Weyermann - Chocolate Rye | 0.5 kg (6%) | 20 % | 493 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Chinook | 20 g | 60 min | 11.5 % |
| Boil | Chinook | 30 g | 10 min | 11.5 % |
| Boil | Galaxy | 30 g | 10 min | 16.5 % |
| Boil | Idaho 7 | 50 g | 10 min | 14.1 % |
| Dry Hop | Simcoe | 50 g | 3 day(s) | 12.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 350 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|---------|--------|
| Fining | whirfloc T | 1.25 g | Boil | 10 min |
| Other | pożywka dla drożdży Wyeast | 2 g | Boil | 10 min |