

## #40 American Stout

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **57**
- SRM **34.9**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.5 kg (87.3%)	79 %	6
Grain	Jęczmień palony	0.3 kg (4.8%)	55 %	985
Grain	Crystal 150	0.2 kg (3.2%)	75 %	150
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (1.6%)	73 %	1001
Grain	Strzegom Barwiący	0.2 kg (3.2%)	68 %	1300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	35 g	60 min	15.8 %
Boil	Cascade	35 g	5 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	300 ml	---

### Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	0.5 g	Boil	10 min

Other	witamina C	4 g	Bottling	---
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