

# American Forest Stout

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **55**
- SRM **44.5**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **8.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.1 kg (37.9%)	80 %	6
Grain	Strzegom Pilzneński	0.7 kg (24.1%)	80 %	4
Grain	Płatki owsiane	0.5 kg (17.2%)	60 %	3
Grain	monachijski karmelowy II Bestmaltz	0.2 kg (6.9%)	78 %	120
Grain	Simpsons - Chocolate Malt	0.3 kg (10.3%)	73 %	1200
Grain	Jęczmień palony weyermann	0.1 kg (3.4%)	55 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	iunga	15 g	60 min	10.3 %
Boil	Lomik	15 g	60 min	4 %
Aroma (end of boil)	Citra	10 g	10 min	13.1 %
Dry Hop	mosaic	10 g	3 day(s)	12.2 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	10 g	Fermentis

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	pȩdy świerku	30 g	Boil	15 min
Fining	whirflock	5 g	Boil	15 min