

American Stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **41**
- SRM **26.7**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **35 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (66.7%) | 79 % | 6 |
| Grain | Strzegom Karmel 150 | 0.3 kg (4%) | 75 % | 150 |
| Grain | Jęczmień palony | 0.25 kg (3.3%) | 55 % | 985 |
| Adjunct | Płatki owsiane | 0.5 kg (6.7%) | 60 % | 3 |
| Grain | Strzegom Karmel 600 | 0.2 kg (2.7%) | 68 % | 601 |
| Grain | Strzegom Monachijski typ I | 1 kg (13.3%) | 79 % | 16 |
| Grain | Czekoladowy | 0.25 kg (3.3%) | 60 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Magnum | 25 g | 60 min | 13.5 % |
| Boil | Columbus/Tomahawk/Zeus | 25 g | 5 min | 15.5 % |
| Boil | Citra | 20 g | 5 min | 12 % |
| Boil | Simcoe | 25 g | 5 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11 g | --- |