

# AMERICAN STOUT

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **50**
- SRM **32.2**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (70.2%)	85 %	7
Grain	Żytni	0.6 kg (10.5%)	85 %	8
Grain	Strzegom Czekoladowy jasny	0.5 kg (8.8%)	68 %	400
Grain	Jęczmień palony	0.2 kg (3.5%)	55 %	985
Grain	Weyermann - Dehusked Carafa III	0.2 kg (3.5%)	70 %	1200
Grain	Weyermann Caramunich 3	0.2 kg (3.5%)	76 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	16.1 %
Boil	Mosaic	50 g	5 min	12.3 %
Boil	Simcoe	50 g	0 min	13.2 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %
Dry Hop	Mosaic	50 g	5 day(s)	12.3 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	11 g	Fermentis