

american stout

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **60**
- SRM **54.9**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Simpsons - Maris Otter | 2.5 kg (59.5%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.5 kg (11.9%) | 60 % | 3 |
| Grain | Pszeniczny | 0.3 kg (7.1%) | 85 % | 4 |
| Grain | Caraaroma | 0.2 kg (4.8%) | 78 % | 400 |
| Grain | Viking Czekoladowy ciemny | 0.2 kg (4.8%) | 67 % | 1000 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (4.8%) | 73 % | 1001 |
| Grain | Jęczmień palony | 0.1 kg (2.4%) | 55 % | 985 |
| Grain | Carafa special III | 0.2 kg (4.8%) | 70 % | 1400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil | Centennial | 15 g | 60 min | 10 % |
| Boil | Centennial | 25 g | 15 min | 10 % |
| Boil | Simcoe cryo | 10 g | 15 min | 23 % |
| Aroma (end of boil) | Centennial | 25 g | 0 min | 10 % |

| | | | | |
|---------------------|-------------|------|-------|------|
| Aroma (end of boil) | Simcoe cryo | 15 g | 0 min | 23 % |
|---------------------|-------------|------|-------|------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Notes

- słody palone po godzinie zacierania
Jan 8, 2024, 10:49 AM