

# American Stout

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **29**
- SRM **32**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (70.2%)	80 %	5
Grain	Monachijski	1 kg (17.5%)	80 %	16
Grain	Strzegom Karmel 150	0.1 kg (1.8%)	75 %	150
Grain	Jęczmień palony	0.3 kg (5.3%)	55 %	985
Grain	Strzegom Czekoladowy 1200	0.2 kg (3.5%)	68 %	1202
Grain	coffe	0.1 kg (1.8%)	70 %	470

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	40 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	10 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	5 g	5 min	15.5 %
Dry Hop	Citra	50 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
gęstwa z sweet stout	Ale	Slant	500 ml	---

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Zacieranie 17l wody,  
Wysładzanie 18l wody temp 68 stopni  
Po wysładzaniu 25l brzeczki o 10blg  
Po gotowaniu 23l brzeczki o 12blg  
01.08.2017 na burzliwą  
09.08.2017 na cichą 3,4 blg  
16.08.2017 butelkowanie 3,3 blg, 115g cukru na 21 l.  
*Apr 6, 2017, 3:07 PM*