

American Stout #3

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **31**
- SRM **37.5**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **30.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **22.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|------|
| Grain | Soufflet Pilznieński | 6 kg (78.4%) | 80 % | 4 |
| Grain | Strzegom Czekoladowy 400 | 0.45 kg (5.9%) | 68 % | 400 |
| Grain | Strzegom Barwiący | 0.1 kg (1.3%) | 68 % | 1300 |
| Grain | Strzegom Karmel 150 | 0.6 kg (7.8%) | 75 % | 150 |
| Grain | Jęczmień palony | 0.5 kg (6.5%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnat | 35 g | 60 min | 10.5 % |