

American Stout

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **57**
- SRM **34.6**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.7 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 5 kg (68.5%) | 85 % | 7 |
| Grain | Weyermann - Vienna Malt | 1 kg (13.7%) | 81 % | 8 |
| Grain | Carahell | 0.5 kg (6.8%) | 77 % | 26 |
| Grain | Jęczmień palony | 0.5 kg (6.8%) | 55 % | 1100 |
| Grain | Żytni czekoladowy | 0.3 kg (4.1%) | 85 % | 700 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 30 g | 60 min | 12.8 % |
| Boil | Chinook | 30 g | 10 min | 12.8 % |
| Boil | Equinox | 30 g | 10 min | 12.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | --- |