

American Stout

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **70**
- SRM **28.8**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5 kg (82%) | 80 % | 7 |
| Grain | Caraaroma | 0.3 kg (4.9%) | 78 % | 400 |
| Grain | Jęczmień palony | 0.3 kg (4.9%) | 55 % | 985 |
| Grain | Płatki owsiane | 0.4 kg (6.6%) | 85 % | 3 |
| Grain | Carafa | 0.1 kg (1.6%) | 70 % | 664 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Simcoe | 30 g | 60 min | 13.2 % |
| Boil | Mosaic | 20 g | 20 min | 10 % |
| Boil | Centennial | 20 g | 20 min | 10.5 % |
| Aroma (end of boil) | Mosaic | 10 g | 5 min | 10 % |
| Aroma (end of boil) | Centennial | 10 g | 5 min | 10.5 % |
| Dry Hop | Mosaic | 30 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-----|--------|--------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |
|-------------|-----|-----|--------|--------|