

# 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
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Safale S-04	Ale	Dry	11.5 g	Safale
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