

# American Stout

- Gravity **14.3 BLG**
- ABV ---
- IBU **67**
- SRM **36.2**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **24.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **68 C**, Time **15 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **15 min** at **68C**
- Keep mash **60 min** at **68C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt   | 3.85 kg (67%)  | 85 %  | 7    |
| Grain | Strzegom Monachijski typ I  | 1.2 kg (20.9%) | 85 %  | 16   |
| Grain | Caramel/Crystal Malt - 20L  | 0.3 kg (5.2%)  | 85 %  | 39   |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (3.5%)  | 68 %  | 1200 |
| Grain | Strzegom pszenica prażona   | 0.2 kg (3.5%)  | 70 %  | 1000 |

## Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 35 g   | 60 min | 15.5 %     |
| Aroma (end of boil) | Cascade                | 50 g   | 15 min | 6 %        |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Slant | 300 ml | Fermentum Mobile |