

American Stout

- Gravity **14.3 BLG**
- ABV ---
- IBU **68**
- SRM **40**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3.7 kg (68.5%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 0.6 kg (11.1%) | 79 % | 16 |
| Grain | Caraaroma | 0.25 kg (4.6%) | 78 % | 400 |
| Grain | Weyermann - Carafa I | 0.25 kg (4.6%) | 70 % | 690 |
| Grain | Jęczmień palony | 0.25 kg (4.6%) | 55 % | 985 |
| Grain | Oats, Flaked | 0.35 kg (6.5%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Warrior | 30 g | 60 min | 15.5 % |
| Boil | Citra | 30 g | 10 min | 12 % |
| Boil | Citra | 30 g | 0 min | 12 % |
| Dry Hop | Citra | 40 g | 3 day(s) | 12 % |

Yeasts

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

| | | | | |
|----------------------|-----|-----|------|---------|
| Danstar - Nottingham | Ale | Dry | 10 g | Danstar |
|----------------------|-----|-----|------|---------|

Notes

- na zimno ostatnie 3 dni
Apr 6, 2016, 7:16 AM