

# American Stout

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **35**
- SRM **46.9**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

## Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **13.4 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (67.4%)	81 %	4
Grain	Monachijski	0.5 kg (11.2%)	80 %	16
Grain	Oats, Flaked	0.2 kg (4.5%)	80 %	2
Grain	Jęczmień palony	0.25 kg (5.6%)	55 %	985
Grain	Weyermann - Carafa III	0.25 kg (5.6%)	70 %	1024
Grain	Czekoladowy	0.25 kg (5.6%)	60 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	40 min	13 %
Whirlpool	Citra	50 g	1 min	12 %
Dry Hop	Equinox	50 g	2 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	4 g	Mash	60 min