

# American Stout

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **50**
- SRM **40.9**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **33.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **36.6 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **27.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **33.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.3 kg (68.9%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (10.9%)	79 %	16
Grain	Caraaroma	0.5 kg (5.5%)	78 %	400
Grain	Płatki owsiane	0.5 kg (5.5%)	85 %	3
Grain	Jęczmień palony	0.4 kg (4.4%)	55 %	1000
Grain	Strzegom Czekoladowy 1200	0.4 kg (4.4%)	68 %	1200
Grain	Weyermann - Carafa II Special	0.05 kg (0.5%)	70 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	45 min	15.5 %
Aroma (end of boil)	Chinook	85 g	0 min	11.2 %
Aroma (end of boil)	Citra	50 g	0 min	13.5 %
Dry Hop	Sabro	100 g	2 day(s)	14.8 %

## Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	23 g	Fermentis