

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 **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |