

## American Stout (dry)

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- Gravity **12.1 BLG**
- ABV ---
- IBU **41**
- SRM **27**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **12.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.2 kg (78%)	80 %	5
Grain	płatki jęczmienne	0.5 kg (12.2%)	60 %	4
Grain	Jęczmień palony	0.3 kg (7.3%)	55 %	985
Grain	Carafa II	0.1 kg (2.4%)	70 %	812

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	20 g	60 min	4.5 %
Boil	Simcoe	20 g	30 min	13.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis