

# American Stout II

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **34**
- SRM **34.8**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield  | EBC  |
|-------|------------------------|----------------|--------|------|
| Grain | Maris Otter - Pale Ale | 4 kg (63.5%)   | 80.3 % | 6    |
| Grain | Monachijski            | 1 kg (15.9%)   | 79 %   | 15   |
| Grain | Słód czekoladowy       | 0.5 kg (7.9%)  | 68 %   | 1200 |
| Grain | Jęczmień palony        | 0.05 kg (0.8%) | 55 %   | 985  |
| Grain | Caraaroma              | 0.25 kg (4%)   | 78 %   | 400  |
| Grain | Płatki owsiane         | 0.5 kg (7.9%)  | 85 %   | 3    |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggles | 20 g   | 60 min | 4.5 %      |
| Boil    | Fuggles | 20 g   | 45 min | 4.9 %      |
| Boil    | Fuggles | 30 g   | 30 min | 4.9 %      |
| Boil    | Fuggles | 30 g   | 15 min | 4.5 %      |

## Yeasts

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