

american stout v2

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **67**
- SRM **55.9**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	1.3 kg (30.6%)	81 %	6
Grain	Heidelberg	1.2 kg (28.2%)	80.5 %	2
Grain	Płatki owsiane	0.5 kg (11.8%)	60 %	3
Grain	Pszeniczny	0.4 kg (9.4%)	85 %	4
Grain	Caraaroma	0.2 kg (4.7%)	78 %	400
Grain	Carafa special III	0.3 kg (7.1%)	70 %	1400
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (4.7%)	73 %	1001
Grain	Viking Czekoladowy ciemny	0.15 kg (3.5%)	67 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	17 g	60 min	12.8 %
Boil	Simcoe	30 g	15 min	12.8 %
Whirlpool	Simcoe cryo	25 g	15 min	1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Notes

- Słody palone na ostatnie 30-40min
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