

# American Stout z CP

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **56**
- SRM **26.6**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **67 C**, Time **80 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **80 min** at **67C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.85 kg (71.9%)	80 %	5
Grain	Monachijski	1.2 kg (17.8%)	80 %	16
Grain	Caramel/Crystal Malt - 10L	0.3 kg (4.4%)	75 %	20
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3%)	68 %	1200
Grain	Strzegom pszenica prażona	0.2 kg (3%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	35 g	40 min	15.5 %
Aroma (end of boil)	Mosaic	25 g	10 min	10 %
Aroma (end of boil)	Mosaic	15 g	5 min	10 %
Aroma (end of boil)	Mosaic	10 g	1 min	10 %
Whirlpool	Cascade	30 g	0 min	6 %
Dry Hop	Cascade	20 g	5 day(s)	6 %

## Yeasts

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