

# American Stout

- Gravity **14.3 BLG**
- ABV ---
- IBU **32**
- SRM **40**
- 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 **5 %/h**
- Boil size **25.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **21.1 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt      | 3.2 kg (56.1%) | 80 %  | 7   |
| Grain | Strzegom Monachijski typ II | 1 kg (17.5%)   | 79 %  | 22  |
| Grain | Simpsons - Coffee Malt      | 0.5 kg (8.8%)  | 74 %  | 150 |
| Grain | Strzegom Karmel 300         | 0.3 kg (5.3%)  | 70 %  | 299 |
| Grain | Jęczmień palony             | 0.45 kg (7.9%) | 55 %  | 700 |
| Grain | Briess - Chocolate Malt     | 0.25 kg (4.4%) | 60 %  | 690 |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Simcoe | 10 g   | 60 min | 13 %       |
| Boil    | Simcoe | 20 g   | 15 min | 13 %       |
| Boil    | Simcoe | 20 g   | 5 min  | 13 %       |