

American Sweet Stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **40**
- SRM **33.8**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **35 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 4 kg (73.4%) | 79 % | 6 |
| Grain | Strzegom Karmel 150 | 0.5 kg (9.2%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy 1200 | 0.35 kg (6.4%) | 68 % | 1202 |
| Grain | Jęczmień palony | 0.2 kg (3.7%) | 55 % | 985 |
| Grain | Płatki owsiane | 0.4 kg (7.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Chinook | 30 g | 60 min | 11.3 % |
| Boil | Fantasia DE | 20 g | 15 min | 4.3 % |
| Boil | Fantasia DE | 20 g | 5 min | 4.3 % |

Yeasts

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

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | Laktoza | 500 g | Boil | 15 min |