

# American yellow stout

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **46**
- SRM **27.3**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **27.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (80.9%)	85 %	7
Grain	Płatki owsiane	0.5 kg (8.1%)	85 %	3
Grain	Weyermann - Dehusked Carafa II	0.25 kg (4%)	70 %	837
Grain	Jęczmień palony	0.18 kg (2.9%)	55 %	985
Grain	Caraaroma	0.25 kg (4%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	35 g	60 min	10.5 %
Boil	Amarillo	10 g	10 min	9.5 %
Aroma (end of boil)	Amarillo	15 g	20 min	9.5 %
Dry Hop	Amarillo	30 g	4 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	300 ml	fermentis

## Extras

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

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	10 min