

# AmerStout

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- Gravity **16.4 BLG**
- ABV ---
- IBU **58**
- SRM **52.9**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.1 liter(s)**
- Total mash volume **8.2 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **6.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **25 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type           | Name                           | Amount         | Yield | EBC  |
|----------------|--------------------------------|----------------|-------|------|
| Liquid Extract | Pale Ale Extract               | 3.4 kg (59.1%) | 78 %  | 16   |
| Grain          | Pale Ale Maris Otter           | 1 kg (17.4%)   | 81 %  | 6    |
| Grain          | Płatki owsiane                 | 0.3 kg (5.2%)  | 85 %  | 3    |
| Grain          | Caraaroma                      | 0.25 kg (4.3%) | 78 %  | 400  |
| Grain          | Brown Malt (British            | 0.25 kg (4.3%) | 70 %  | 175  |
| Grain          | Strzegom<br>Czekoladowy ciemny | 0.25 kg (4.3%) | 68 %  | 1200 |
| Adjunct        | Jęczmień palony                | 0.15 kg (2.6%) | 55 %  | 985  |
| Adjunct        | Extra black                    | 0.15 kg (2.6%) | 65 %  | 1400 |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 30 g   | 60 min   | 15.5 %     |
| Aroma (end of boil) | Citra                  | 30 g   | 15 min   | 12 %       |
| Dry Hop             | Citra                  | 40 g   | 7 day(s) | 12 %       |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 150 ml | ---        |