

# Light American Stout

- Gravity **10 BLG**
- ABV **4 %**
- IBU **31**
- SRM **46.8**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **15.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **11.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1 kg (26%)	79 %	16
Grain	Viking Malt Golden Ale	1 kg (26%)	80 %	12
Grain	Viking Malt Pale Ale Zero	0.5 kg (13%)	80 %	6
Grain	Viking Malt Jasne Pszeniczne	0.5 kg (13%)	80 %	6
Grain	Weyermann pszeniczny czekoladowy	0.3 kg (7.8%)	35 %	1000
Grain	Weyermann - Carafa III	0.3 kg (7.8%)	70 %	1400
Grain	Jęczmień palony	0.25 kg (6.5%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	13 %
Boil	Mangum	5 g	60 min	13 %
Boil	Citra	5 g	15 min	13 %
Dry Hop	Citra	75 g	3 day(s)	13 %
Dry Hop	Chinook	50 g	3 day(s)	12.8 %

## Yeasts

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