

# Prosty American Stout (BYO)

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **47**
- SRM **45.8**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.4 liter(s)**
- Total mash volume **44.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **33.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	9 kg (80.7%)	80 %	4
Grain	Strzegom Barwiący	0.6 kg (5.4%)	68 %	1300
Grain	Strzegom Czekoladowy 1200	0.6 kg (5.4%)	68 %	1202
Grain	Strzegom Karmel 150	0.45 kg (4%)	75 %	150
Grain	Płatki owsiane	0.5 kg (4.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	70 g	60 min	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	17.25 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	700 g	Boil	20 min