

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 |