

## Prosty American Stout (BYO)

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **53**
- SRM **43.2**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

### Steps

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

### Mash step by step

- Heat up **21.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount        | Yield | EBC  |
|-------|---------------------------|---------------|-------|------|
| Grain | Strzegom Pilzneński       | 6 kg (84.5%)  | 80 %  | 4    |
| Grain | Strzegom Barwiący         | 0.4 kg (5.6%) | 68 %  | 1300 |
| Grain | Strzegom Czekoladowy 1200 | 0.4 kg (5.6%) | 68 %  | 1202 |
| Grain | Strzegom Karmel 150       | 0.3 kg (4.2%) | 75 %  | 150  |

### Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Columbus   | 30 g   | 60 min | 16.5 %     |
| Aroma (end of boil) | Cascade    | 50 g   | 5 min  | 6 %        |
| Aroma (end of boil) | Centennial | 20 g   | 5 min  | 10.4 %     |

### Yeasts

| Name                 | Type | Form   | Amount  | Laboratory       |
|----------------------|------|--------|---------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 1500 ml | Fermentum Mobile |

### Notes

- Nachmieleć na ok 40-45 IBU

na podstawie <https://byo.com/article/american-stout-style-profile/>  
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