

# Stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **39**
- SRM **35.6**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **9 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **12 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

## Steps

- Temp **67 C**, Time **65 min**

## Mash step by step

- Heat up **21.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **65 min** at **67C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (80.6%)	79 %	6
Grain	Weyermann - Chocolate Wheat	0.3 kg (4.8%)	74 %	1000
Grain	Barley, Flaked	0.4 kg (6.5%)	70 %	4
Grain	Black Barley (Roast Barley)	0.5 kg (8.1%)	55 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	12.6 %
Boil	Simcoe	20 g	15 min	12.6 %
Boil	Simcoe	60 g	2 min	12.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis