

US Stout - simple TB

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **44**
- SRM **41.9**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.2 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.4 kg (51.9%) | 80 % | 5 |
| Grain | Monachijski | 1.25 kg (19.1%) | 80 % | 16 |
| Grain | Simpsons - Coffee Malt | 0.65 kg (9.9%) | 74 % | 296 |
| Grain | Strzegom Karmel 300 | 0.35 kg (5.3%) | 70 % | 299 |
| Grain | Jęczmień palony | 0.55 kg (8.4%) | 55 % | 985 |
| Grain | Chocolate Malt (US) | 0.35 kg (5.3%) | 60 % | 690 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Simcoe | 20 g | 60 min | 13.2 % |
| Boil | Simcoe | 25 g | 15 min | 13.2 % |
| Boil | Simcoe | 20 g | 5 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

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|-------------------------------|-----|-------|-------|-------------|
| Wyeast - 1728 Scottish Ale | Ale | Slant | 80 ml | Wyeast Labs |
|-------------------------------|-----|-------|-------|-------------|