

#55 American Stout SH Sorachi Ace

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **21**
- SRM **37.4**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **10 %**
- Size with trub loss **6.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.5 liter(s)**
- Total mash volume **6 liter(s)**

Steps

- Temp **69 C**, Time **55 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **4.5 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **55 min** at **69C**
- Keep mash **15 min** at **72C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **7.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|-----------------|--------|------|
| Grain | Pilzneński | 0.63 kg (40.1%) | 81 % | 4 |
| Grain | Pszeniczny | 0.17 kg (10.8%) | 85 % | 4 |
| Grain | Rye Malt | 0.17 kg (10.8%) | 63 % | 10 |
| Grain | Płatki owsiane | 0.17 kg (10.8%) | 85 % | 3 |
| Grain | Castle Cara Ruby | 0.08 kg (5.1%) | 78 % | 45 |
| Grain | Castle Cafe Light | 0.08 kg (5.1%) | 75.5 % | 250 |
| Grain | Weyermann - Chocolate Rye | 0.06 kg (3.8%) | 20 % | 650 |
| Grain | Weyermann - Dehusked Carafa III | 0.13 kg (8.3%) | 70 % | 1400 |
| Sugar | Milk Powder | 0.08 kg (5.1%) | 51 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil | Sorachi Ace | 5 g | 40 min | 12.7 % |
| Whirlpool | Sorachi Ace | 25 g | 0 min | 12.7 % |
| Dry Hop | Sorachi Ace | 30 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------------|-------------|---------------|-------------------|
| Danstar - Nottingham | Ale | Dry | 41.79 g | Danstar |

Notes

- 9.02 odczyt z refraktometru 8,3 Bx
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