

# American Extra Stout

- Gravity **16.8 BLG**
- ABV ---
- IBU **52**
- SRM **44.2**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **32.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **30.1 liter(s)**
- Total mash volume **38.7 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **30.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (58.1%)	79 %	6
Grain	Monachijski	1 kg (11.6%)	80 %	15
Grain	Płatki owsiane	1 kg (11.6%)	85 %	3
Grain	Słód Carafa® Special typ I	0.6 kg (7%)	65 %	900
Grain	Strzegom Karmel 150	0.5 kg (5.8%)	75 %	150
Grain	Jęczmień palony	0.5 kg (5.8%)	55 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	45 g	60 min	11.5 %
Boil	Cascade	25 g	30 min	6 %
Boil	Centennial	25 g	1 min	10.5 %
Dry Hop	Cascade	30 g	5 day(s)	6 %
Dry Hop	Centennial	25 g	5 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	150 ml	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	7 g	Boil	15 min