

# American Stout 1.0

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **50**
- SRM **33.3**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **13.7 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **10.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.3 kg (67.3%)	80 %	5
Grain	Monachijski	0.5 kg (14.6%)	80 %	16
Grain	Czekoladowy	0.13 kg (3.8%)	60 %	788
Grain	Brown Malt (British Chocolate)	0.13 kg (3.8%)	70 %	128
Grain	Carafa II	0.13 kg (3.8%)	70 %	812
Grain	Carafa III	0.1 kg (2.9%)	70 %	1034
Grain	Caramel/Crystal Malt - 10L	0.13 kg (3.8%)	75 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	13.2 %
Whirlpool	Cascade	12 g	20 min	6 %
Whirlpool	Simcoe	12 g	20 min	13.2 %
Dry Hop	Simcoe	40 g	---	13.2 %
Dry Hop	Cascade	15 g	---	6 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
West Coast White Labs	Ale	Slant	200 ml	---