

AMERICAN STOUT

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **47**
- SRM **39.7**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale | 4 kg (56.3%) | 80 % | 6 |
| Grain | Viking Monachijski Ciemny | 1.5 kg (21.1%) | 80 % | 22 |
| Grain | Płatki jęczmienne (błyskawiczne) | 0.8 kg (11.3%) | 60 % | 4 |
| Grain | Viking Czekoladowy Ciemny | 0.3 kg (4.2%) | 67 % | 1000 |
| Grain | Weyermann Jęczmień palony | 0.3 kg (4.2%) | 55 % | 1000 |
| Grain | Carafa special III | 0.2 kg (2.8%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Mosaic | 40 g | 60 min | 10 % |
| Boil | Cascade | 30 g | 10 min | 6 % |
| Aroma (end of boil) | Cascade | 30 g | 0 min | 6 % |

Yeasts

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

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|----------------------------|-----|-----|------|-----------|
| BRY-97 American West Coast | Ale | Dry | 11 g | Lallemand |
|----------------------------|-----|-----|------|-----------|