

# American Stout

- Gravity **14.5 BLG**
- ABV ---
- IBU **49**
- SRM **33**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzński	5 kg (90.1%)	81 %	4
Grain	Jęczmień palony	0.25 kg (4.5%)	55 %	985
Grain	Strzegom Karmel 150	0.2 kg (3.6%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.8%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	42 g	60 min	11.6 %
Whirlpool	Cascade	20 g	60 min	6 %
Whirlpool	Simcoe	20 g	60 min	13.2 %
Dry Hop	Cascade	30 g	4 day(s)	6 %
Dry Hop	Simcoe	30 g	4 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	300 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	5 g	Mash	60 min
Water Agent	Chlorek Sodu	3 g	Mash	60 min