

# American Stout

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **51**
- SRM **35.6**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **24.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (74.1%)	80 %	5
Grain	płatki jęczmienne	0.7 kg (8.6%)	60 %	4
Grain	Jęczmień palony	0.3 kg (3.7%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.4 kg (4.9%)	68 %	1000
Grain	Strzegom Karmel 300	0.4 kg (4.9%)	70 %	299
Grain	Fawcett - Brown	0.3 kg (3.7%)	72 %	180

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	60 min	6 %
Boil	Citra	20 g	60 min	13 %
Boil	Centennial	20 g	10 min	10.9 %
Aroma (end of boil)	Citra	20 g	0 min	13 %
Dry Hop	Centennial	30 g	3 day(s)	10.9 %
Dry Hop	Citra	30 g	3 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Slant	150 ml	Danstar