

## american stout

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **35**
- SRM **28**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**

### Mash step by step

- Heat up **12.4 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

### Fermentables

| Type  | Name                             | Amount         | Yield  | EBC  |
|-------|----------------------------------|----------------|--------|------|
| Grain | BESTMALZ - Best Pilsen           | 1 kg (28.2%)   | 80.5 % | 4    |
| Grain | Kawowy ciemny                    | 0.15 kg (4.2%) | 50 %   | 450  |
| Grain | Jęczmień palony                  | 0.05 kg (1.4%) | 55 %   | 985  |
| Grain | Carafa                           | 0.15 kg (4.2%) | 70 %   | 664  |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (5.6%)  | 73 %   | 1001 |
| Grain | Strzegom Monachijski typ I       | 0.5 kg (14.1%) | 79 %   | 16   |
| Grain | Viking Pale Ale malt             | 1.5 kg (42.3%) | 80 %   | 5    |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggles | 10 g   | 60 min | 6.6 %      |
| Boil    | Fuggles | 35 g   | 30 min | 6.6 %      |

### Yeasts

| Name      | Type | Form | Amount | Laboratory |
|-----------|------|------|--------|------------|
| Nothingam | Ale  | Dry  | 5 g    | Danstar    |