

# American Stout 13BLG TB

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **46**
- SRM **39.3**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **21.7 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 2.7 kg (51.9%) | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I | 1 kg (19.2%)   | 79 %  | 16  |
| Grain | Cofee 500                  | 0.5 kg (9.6%)  | 60 %  | --- |
| Grain | Strzegom Karmel 300        | 0.3 kg (5.8%)  | 70 %  | 299 |
| Grain | Jęczmień palony            | 0.45 kg (8.7%) | 55 %  | 985 |
| Grain | Chocolate Malt (US)        | 0.25 kg (4.8%) | 60 %  | 690 |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Simcoe | 15 g   | 60 min | 13.2 %     |
| Boil    | Simcoe | 20 g   | 15 min | 13.2 %     |
| Boil    | Simcoe | 15 g   | 5 min  | 13.2 %     |