

AMERICAN STOUT 14,5 BLG #65

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **24**
- SRM **32.6**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.7 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 5 kg (80.6%) | 85 % | 7 |
| Grain | Strzegom Czekoladowy ciemny | 0.35 kg (5.6%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.2 kg (3.2%) | 55 % | 1100 |
| Grain | Płatki jęczmienne | 0.4 kg (6.5%) | 60 % | 4 |
| Grain | Słód Caramunich Typ II Weyermann | 0.25 kg (4%) | 73 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Azacca | 20 g | 45 min | 14 % |
| Aroma (end of boil) | Equinox | 15 g | 0 min | 13.1 % |
| Dry Hop | Cascade | 30 g | 5 day(s) | 6 % |
| Aroma (end of boil) | Azacca | 10 g | 0 min | 14 % |

Yeasts

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

| | | | | |
|--------------|-----|-----|------|-----|
| Safale US-05 | Ale | Dry | 23 g | --- |
|--------------|-----|-----|------|-----|