

american stout

- Gravity **13.3 BLG**
- ABV ---
- IBU **35**
- SRM **34.3**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Karmel 30 | 0.28 kg (5.7%) | 75 % | 30 |
| Grain | Strzegom Pilzneński | 4 kg (81.5%) | 80 % | 4 |
| Grain | Strzegom Czekoladowy ciemny | 0.23 kg (4.7%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.1 kg (2%) | 55 % | 985 |
| Grain | Płatki owsiane | 0.3 kg (6.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | lunga | 10 g | 60 min | 11 % |
| Boil | vic secret | 15 g | 20 min | 16.1 % |
| Boil | Cascade | 10 g | 5 min | 6.8 % |
| Whirlpool | Mosaic | 15 g | 30 min | 11.7 % |
| Whirlpool | Cascade | 15 g | 30 min | 6.8 % |
| Boil | Simcoe | 10 g | 5 min | 13.2 % |
| Dry Hop | Citra | 20 g | 5 day(s) | 12 % |
| Dry Hop | Cascade | 25 g | 5 day(s) | 6.8 % |

Notes

- 13 blg - 3 blg
burzliwa tydzień

cicha tydzień
dodano 100gr kawy w ziarnkach na 2 dni cichej
zabutelkowano 28.10.16
dodano 130g cukru
Oct 11, 2016, 10:19 AM