

## 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  
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