

# American Stout

---

- Gravity **16.8 BLG**
- ABV ---
- IBU **84**
- SRM **54.4**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **50 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **50 min** at **72C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (51.5%)	79 %	6
Grain	Strzegom Monachijski typ II	2 kg (29.4%)	79 %	22
Grain	Pszeniczny	0.5 kg (7.4%)	85 %	4
Grain	chocolate	0.3 kg (4.4%)	--- %	1000
Grain	Jęczmień palony	0.3 kg (4.4%)	55 %	985
Grain	Strzegom Karmel 600	0.2 kg (2.9%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Equinox	20 g	60 min	13.1 %
Boil	Cascade	30 g	15 min	6 %
Dry Hop	Sorachi Ace	30 g	15 day(s)	10 %