

# American Stout

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- Gravity **15.2 BLG**
- ABV ---
- IBU **52**
- SRM **55.5**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.9 kg (45.7%)	80 %	6
Grain	Viking Pilsner malt	1.8 kg (28.3%)	82 %	4
Grain	Carafa Special typ III Weyermann	0.4 kg (6.3%)	70 %	1400
Grain	Pale Chocolate Fawcett	0.3 kg (4.7%)	70 %	600
Grain	pszeniczny Viking Malt	0.3 kg (4.7%)	70 %	4
Grain	Château Special B Castle Malting	0.2 kg (3.1%)	80 %	250
Grain	Caramunich typ II Weyermann	0.2 kg (3.1%)	70 %	120
Grain	Château Coffe Castle Malting	0.1 kg (1.6%)	80 %	460
Adjunct	płatki jęczmienne	0.15 kg (2.4%)	1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	35 g	60 min	13 %
Boil	Citra	30 g	5 min	12 %
Dry Hop	Amarillo	30 g	7 day(s)	4.8 %

Dry Hop	Cascade Aromatyczny	30 g	3 day(s)	6.9 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen - starter 1l	Ale	Liquid	1000 ml	---

## Notes

- Słody ciemne po 30min zacierania  
Próba jodowa po 30min neg  
*Dec 15, 2016, 11:23 AM*