

# American Stout

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **33**
- SRM **27.4**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **71 C**, Time **30 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **71C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (45.5%)	79 %	4
Grain	Strzegom Pilzneński	1.5 kg (27.3%)	80 %	---
Grain	Strzegom Monachijski typ I	1 kg (18.2%)	79 %	10
Grain	Strzegom Czekoladowy 1200	0.2 kg (3.6%)	68 %	1202
Grain	Jęczmień palony	0.3 kg (5.5%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	70 min	9.5 %
Aroma (end of boil)	Simcoe	20 g	5 min	13.2 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Dry	9.43 g	---