

## American Stout 2.0

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **43**
- SRM **32.4**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **32.3 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **24.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.08 kg (87.6%)	80 %	5
Grain	Jęczmień palony	0.38 kg (4.6%)	55 %	985
Grain	Strzegom Karmel 150	0.33 kg (4.1%)	75 %	150
Grain	Strzegom Czekoladowy 1200	0.29 kg (3.6%)	68 %	1202

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Southern Cross	50 g	60 min	11 %
Boil	Southern Cross	25 g	5 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	9.17 g	Safale