

# American Stout

- Gravity **15 BLG**
- ABV ---
- IBU **76**
- SRM **28.4**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (41.7%)	80 %	6
Grain	Pilzneński	2 kg (33.3%)	81 %	4
Grain	Weyermann - Carared	0.5 kg (8.3%)	75 %	45
Grain	Weyermann - Carafa I	0.4 kg (6.7%)	70 %	900
Grain	Jęczmień palony	0.1 kg (1.7%)	55 %	1150
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Galaxy	15 g	30 min	15 %
Boil	Galaxy	30 g	10 min	15 %
Boil	Galaxy	15 g	1 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	100 ml	---