

# AMERICAN STOUT

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- Gravity **14.3 BLG**
- ABV ---
- IBU **37**
- SRM **44.8**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **27.4 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.1 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	3.4 kg (49.6%)	80 %	5
Grain	Monachijski	1.25 kg (18.2%)	80 %	16
Grain	Simpsons - Coffee Malt	0.65 kg (9.5%)	74 %	296
Grain	Jęczmień palony	0.55 kg (8%)	55 %	985
Grain	Strzegom Karmel 300	0.35 kg (5.1%)	70 %	299
Grain	Chocolate Malt (UK)	0.35 kg (5.1%)	73 %	887
Grain	Pszeniczny	0.3 kg (4.4%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	11.4 %
Boil	Simcoe	25 g	15 min	11.4 %
Boil	Simcoe	20 g	5 min	11.4 %
Dry Hop	Simcoe	50 g	7 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Notes

- Słody ciemne na 72 stopnie.  
*Feb 24, 2017, 9:41 AM*