

# American Stout #29

- Gravity **15 BLG**
- ABV ---
- IBU **54**
- SRM **41.6**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield  | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Strzegom Pale Ale          | 2.4 kg (37.5%) | 79 %   | 6   |
| Grain | Monaegom Monachijski typ I | 2.4 kg (37.5%) | 79 %   | 16  |
| Grain | Żytni                      | 0.3 kg (4.7%)  | 85 %   | 8   |
| Grain | Castle Cafe                | 0.2 kg (3.1%)  | 75.5 % | 480 |
| Grain | Strzegom Karmel 600        | 0.2 kg (3.1%)  | 68 %   | 601 |
| Grain | Fawcett - Pale Chocolate   | 0.2 kg (3.1%)  | 71 %   | 600 |
| Grain | Carafa II Special          | 0.2 kg (3.1%)  | 70 %   | 812 |
| Grain | Bestmalz - Black Malt      | 0.2 kg (3.1%)  | 55 %   | 985 |
| Grain | Chocolate Malt - Fawcawet  | 0.2 kg (3.1%)  | 73 %   | 887 |
| Grain | Jęczmień palony            | 0.1 kg (1.6%)  | 55 %   | 985 |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 18 g   | 60 min | 16.8 %     |
| Boil    | Simcoe                 | 15 g   | 15 min | 13.3 %     |
| Boil    | Citra                  | 15 g   | 15 min | 14.2 %     |

|                     |        |      |          |        |
|---------------------|--------|------|----------|--------|
| Boil                | Simcoe | 15 g | 5 min    | 13.3 % |
| Boil                | Citra  | 15 g | 5 min    | 14.2 % |
| Aroma (end of boil) | Simcoe | 20 g | 0 min    | 13.3 % |
| Aroma (end of boil) | Citra  | 20 g | 0 min    | 14.2 % |
| Dry Hop             | Simcoe | 40 g | 6 day(s) | 14.2 % |
| Dry Hop             | Citra  | 30 g | 6 day(s) | 14.2 % |