

American Stout

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **53**
- SRM **29.5**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **75 C**, Time **1 min**
- Temp **100 C**, Time **60 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **75C**
- Keep mash **60 min** at **100C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (85.1%)	80 %	4
Grain	Jęczmień palony	0.3 kg (6.4%)	55 %	985
Grain	Strzegom Karmel 150	0.2 kg (4.3%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.1 kg (2.1%)	68 %	1200
Grain	Weyermann - Carafa III special	0.1 kg (2.1%)	70 %	1024

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Boil	Chinook	20 g	30 min	13 %
Aroma (end of boil)	Citra	20 g	15 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - American Ale	Ale	Liquid	0.125 ml	Wyeast Labs
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