

American Stout

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **69**
- SRM **29.9**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **24.5 liter(s)**
- Trub loss **6 %**
- Size with trub loss **26 liter(s)**
- Boil time **65 min**
- Evaporation rate **12 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

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

Mash step by step

- Heat up **15.5 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Soufflet Pale Ale | 3.3 kg (53.1%) | 80 % | 8 |
| Grain | Soufflet Monachijski typ II | 1 kg (16.1%) | 79 % | 22 |
| Grain | Jęczmień palony | 0.12 kg (1.9%) | 55 % | 985 |
| Grain | Castle - Coffee Malt | 0.5 kg (8%) | 74 % | 296 |
| Grain | Strzegom Karmel 300 | 0.2 kg (3.2%) | 70 % | 299 |
| Grain | Strzegom Barwiący | 0.1 kg (1.6%) | 68 % | 1300 |
| Grain | Carafa III | 0.1 kg (1.6%) | 70 % | 1034 |
| Grain | Caraaroma | 0.1 kg (1.6%) | 78 % | 400 |
| Grain | Strzegom Bursztynowy | 0.2 kg (3.2%) | 70 % | 49 |
| Grain | Barley, Flaked | 0.6 kg (9.6%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 35 g | 60 min | 15.5 % |
| Boil | Cascade | 50 g | 15 min | 6 % |
| Boil | Columbus/Tomahawk/Zeus | 15 g | 15 min | 15.5 % |
| Whirlpool | Mosaic | 50 g | 1 min | 10 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | Irish Moss | 5 g | Boil | 15 min |