

AMERICAN STOUT

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **39**
- SRM **37**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **23.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (59.3%)	82 %	4
Grain	Viking Munich Malt	1 kg (14.8%)	78 %	18
Grain	Słód owsiany Fawcett	0.5 kg (7.4%)	61 %	5
Grain	Viking Pszeniczny	0.25 kg (3.7%)	81 %	6
Grain	Viking Kawowy	0.25 kg (3.7%)	75 %	400
Grain	Jęczmień palony	0.25 kg (3.7%)	55 %	985
Grain	Weyermann - Carafa II Special	0.25 kg (3.7%)	70 %	837
Grain	Viking Czekoladowy ciemny	0.25 kg (3.7%)	67 %	900

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Simcoe	50 g	1 min	13.2 %
Boil	Idaho 7	50 g	1 min	12.7 %
Boil	Sabro	50 g	1 min	15 %
Dry Hop	Cryo Sabro	25 g	2 day(s)	20.5 %

Dry Hop	Cryo Simcoe	25 g	2 day(s)	20.8 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock T	1 g	Boil	10 min
Water Agent	Witamina C	2 g	Bottling	---