

American Stout

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **68**
- SRM **26.1**
- 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 **75 min**
- Evaporation rate **15 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.2 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **21.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (69%) | 80 % | 4 |
| Grain | Strzegom Karmel 150 | 0.25 kg (3.4%) | 75 % | 150 |
| Grain | Carafa II | 0.5 kg (6.9%) | 70 % | 812 |
| Grain | Biscuit Malt | 0.5 kg (6.9%) | 79 % | 45 |
| Sugar | Cukier trzcinowy | 0.2 kg (2.8%) | --- % | --- |
| Grain | Płatki owsiane | 0.8 kg (11%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Marynka | 40 g | 60 min | 10 % |
| Boil | Cascade | 20 g | 45 min | 6 % |
| Boil | Marynka | 10 g | 30 min | 10 % |
| Boil | Willamette | 50 g | 15 min | 5 % |
| Aroma (end of boil) | Cascade | 30 g | 0 min | 6 % |
| Dry Hop | Cascade | 50 g | 7 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|-------------|-------------|---------------|-------------------|
| Fermentis US-05 | Ale | Dry | 11.5 g | Fermentis |