

# American Stout

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **48**
- SRM **33.2**
- 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 **5 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **24.9 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński         | 1 kg (18.9%)   | 80 %  | 4    |
| Grain | Viking Pale Ale malt        | 3 kg (56.6%)   | 80 %  | 5    |
| Grain | Strzegom Pszeniczny         | 0.3 kg (5.7%)  | 81 %  | 6    |
| Grain | Strzegom Karmel 150         | 0.2 kg (3.8%)  | 75 %  | 150  |
| Grain | Strzegom Karmel 300         | 0.2 kg (3.8%)  | 70 %  | 299  |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (4.7%) | 68 %  | 1200 |
| Grain | Strzegom Barwiący           | 0.1 kg (1.9%)  | 68 %  | 1300 |
| Grain | Strzegom Czekoladowy jasny  | 0.25 kg (4.7%) | 68 %  | 400  |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Citra | 25 g   | 60 min | 12 %       |
| Boil    | Citra | 20 g   | 20 min | 12 %       |