

American Stout

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **38**
- SRM **32**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|--------------------------------|----------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 5 kg (84.7%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 0.25 kg (4.2%) | 75 % | 150 |
| Grain | Acid Malt | 0.1 kg (1.7%) | 58.7 % | 6 |
| Grain | Jęczmień palony | 0.3 kg (5.1%) | 55 % | 1100 |
| dodane przy ostatniej przerwie | | | | |
| Grain | Black (Patent) Malt | 0.25 kg (4.2%) | 55 % | 1100 |
| dodane przy ostatniej przerwie | | | | |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Centennial | 25 g | 60 min | 9.4 % |
| Boil | Magnum | 10 g | 60 min | 12 % |
| Boil | Centennial | 25 g | 5 min | 9.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 100 ml | Fermentum Mobile |

Notes

- Gaz 2.3, cukier.
Jun 4, 2020, 2:48 PM