

American Stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **32.2**
- 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 **27.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **70.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (73.8%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (8.2%)	83 %	5
Grain	Płatki owsiane	0.2 kg (3.3%)	85 %	3
Grain	Strzegom Karmel 150	0.2 kg (3.3%)	75 %	150
Grain	Strzegom Czekoladowy jasny	0.2 kg (3.3%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.3%)	68 %	1200
Grain	Jęczmień palony	0.2 kg (3.3%)	55 %	985
Grain	Strzegom Barwiący	0.1 kg (1.6%)	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %
Boil	Chinook	15 g	20 min	13 %
Aroma (end of boil)	Cascade	50 g	5 min	6 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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