

#American Stout

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **52**
- SRM **30.1**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|----------------|-------|------|
| Grain | Castle Malting - Pilszeński 6-rzędowy | 6 kg (88.9%) | 80 % | 5 |
| Grain | Jęczmień palony | 0.25 kg (3.7%) | 55 % | 985 |
| Grain | Carafa III | 0.25 kg (3.7%) | 70 % | 1034 |
| Grain | Czekoladowy | 0.25 kg (3.7%) | 70 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Cascade | 35 g | 60 min | 7.1 % |
| Aroma (end of boil) | apollo | 50 g | 10 min | 17.7 % |

Yeasts

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