

# American Stout

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **37**
- SRM **27.6**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **10.1 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (89.6%)	70 %	4
Grain	Jęczmień palony	0.15 kg (4.5%)	55 %	985
Grain	Strzegom Karmel 150	0.1 kg (3%)	75 %	150
Grain	Czekoladowy	0.1 kg (3%)	60 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	15 g	60 min	9.5 %
Boil	Centennial	20 g	5 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	1 ml	Fermentum Mobile

## Notes

- Ciemne słody na ostatnie 20 minut zacierania.  
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