American stout

- Gravity 15.2 BLG
- ABV 6.3 %
- IBU 42
- SRM 32.8
- Style American Stout

Batch size

- Expected quantity of finished beer 11.5 liter(s)
- Trub loss 2.5 % •
- Size with trub loss 11.8 liter(s) •
- Boil time 60 min
- Evaporation rate 20 %/h Boil size 14.9 liter(s)

Mash information

- Mash efficiency 80 %
- Liquor-to-grist ratio 3.5 liter(s) / kg •
- Mash size 11 liter(s) .
- Total mash volume 14.2 liter(s)

Steps

- Temp 68 C, Time 60 min
 Temp 78 C, Time 1 min

Mash step by step

- Heat up 11 liter(s) of strike water to 74.9C
- Add grains
- Keep mash 60 min at 68C •
- ٠ Keep mash 1 min at 78C
- Sparge using 7.1 liter(s) of 76C water or to achieve 14.9 liter(s) of wort •

Fermentables

Туре	Name	Amount	Yield	EBC
Grain	Pilzneński	2.7 kg (85.7%)	81 %	4
Grain	Crystal II	0.1 kg <i>(3.2%)</i>	70 %	1024
Grain	Wheat Black	0.1 kg <i>(3.2%)</i>	%	
Grain	Chocolate Malt (UK)	0.05 kg <i>(1.6%)</i>	73 %	887
Grain	Jęczmień palony	0.2 kg <i>(6.3%)</i>	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe 2019	15 g	60 min	13.5 %
Boil	Centennial	15 g	5 min	8.9 %

Yeasts

Name	Туре	Form	Amount	Laboratory
Wyeast - 1056 American Ale	Ale	Liquid	200 ml	Wyeast Labs

Extras

Туре	Name	Amount	Use for	Time
Water Agent	Pożywka	1 g	Boil	10 min

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

Fining Whirlfloc	0.5 g	Boil	10 min	
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