

American Stout I

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **60**
- SRM **36.8**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **32.6 liter(s)**
- Total mash volume **41.9 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **32.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **60 min** at **72C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 5 kg (53.8%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1.5 kg (16.1%) | 79 % | 16 |
| Grain | Karmelowy żytni Strzegom | 0.2 kg (2.2%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy jasny | 0.2 kg (2.2%) | 68 % | 400 |
| Grain | Simpsons - Coffee Malt | 0.2 kg (2.2%) | 74 % | 296 |
| Grain | Płatki owsiane | 0.4 kg (4.3%) | 60 % | 3 |
| Grain | Jęczmień niesłodowany | 1 kg (10.8%) | 75 % | 2 |
| Grain | Jęczmień palony | 0.4 kg (4.3%) | 55 % | 985 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.4 kg (4.3%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 9.1 % |
| Boil | Amarillo | 12 g | 20 min | 8.7 % |

| | | | | |
|---------------------|----------|------|--------|--------|
| Boil | Simcoe | 12 g | 20 min | 12.6 % |
| Boil | Amarillo | 12 g | 15 min | 9.5 % |
| Boil | Simcoe | 12 g | 15 min | 13.2 % |
| Aroma (end of boil) | Amarillo | 13 g | 5 min | 8.7 % |
| Aroma (end of boil) | Simcoe | 13 g | 5 min | 12.6 % |
| Aroma (end of boil) | Amarillo | 13 g | 1 min | 9.5 % |
| Aroma (end of boil) | Simcoe | 13 g | 1 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11 g | Danstar |