

# American Stout II

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **34**
- SRM **34.8**
- 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 **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter - Pale Ale	4 kg (63.5%)	80.3 %	6
Grain	Monachijski	1 kg (15.9%)	79 %	15
Grain	Słód czekoladowy	0.5 kg (7.9%)	68 %	1200
Grain	Jęczmień palony	0.05 kg (0.8%)	55 %	985
Grain	Caraaroma	0.25 kg (4%)	78 %	400
Grain	Płatki owsiane	0.5 kg (7.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	60 min	4.5 %
Boil	Fuggles	20 g	45 min	4.9 %
Boil	Fuggles	30 g	30 min	4.9 %
Boil	Fuggles	30 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---