

# American stout test#1

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **63**
- SRM **40.6**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (82.5%)	79 %	6
Grain	Fawcett - Crystal	0.1 kg (2.1%)	70 %	160
Grain	Fawcett - Pale Chocolate	0.25 kg (5.2%)	71 %	560
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (4.1%)	73 %	1001
Grain	Jęczmień palony	0.3 kg (6.2%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	20 g	60 min	15 %
Boil	Chinook	20 g	5 min	11 %
Boil	Simcoe	20 g	5 min	13.2 %
Whirlpool	Chinook	20 g	10 min	11 %
Whirlpool	Simcoe	20 g	10 min	13.2 %
Dry Hop	Simcoe	20 g	4 day(s)	13.2 %
Dry Hop	Chinook	10 g	4 day(s)	11 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	11 g	Fermentis