

American Stout z pędami daglezji

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **43**
- SRM **47.6**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **16 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-----------------|-------|------|
| Grain | Strzegom Pilzneński | 3.25 kg (66.2%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (10.2%) | 79 % | 22 |
| Grain | Monachijski | 0.2 kg (4.1%) | 80 % | 16 |
| Grain | Płatki owsiane | 0.16 kg (3.3%) | 60 % | 3 |
| Grain | Caraaroma | 0.2 kg (4.1%) | 78 % | 400 |
| Grain | Weyermann - Carafa III Special | 0.2 kg (4.1%) | 70 % | 1000 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (4.1%) | 73 % | 1001 |
| Grain | Jęczmień palony | 0.2 kg (4.1%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Boil | Citra | 20 g | 60 min | 12 % |
| Aroma (end of boil) | Idaho 7 | 50 g | 2 min | 13 % |
| Dry Hop | El Dorado | 50 g | 2 day(s) | 15 % |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|----------------|-------|------|-------|
| Other | pȩdy daglezji | 240 g | Boil | 5 min |
|-------|----------------|-------|------|-------|