

## Prosty American Stout (BYO)

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **55**
- SRM **45.7**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **21.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (84.5%)	80 %	4
Grain	Strzegom Barwiący	0.4 kg (5.6%)	68 %	1300
Grain	Strzegom Czekoladowy 1200	0.4 kg (5.6%)	68 %	1202
Grain	Strzegom Karmel 150	0.3 kg (4.2%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	30 g	60 min	16.5 %
Aroma (end of boil)	Cascade	50 g	5 min	6 %
Aroma (end of boil)	Centennial	20 g	5 min	10.4 %

### Yeasts

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