

#4 american stout

- Gravity **13 BLG**
- ABV ---
- IBU **53**
- SRM **40**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.2 kg (72.4%)	79 %	6
Grain	Monachijski	0.7 kg (12.1%)	80 %	16
Grain	Caraaroma	0.3 kg (5.2%)	78 %	400
Grain	Weyermann - Carafa I	0.3 kg (5.2%)	70 %	690
Grain	Jęczmień palony	0.2 kg (3.4%)	55 %	985
Grain	Jęczmień palony	0.1 kg (1.7%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	35 g	60 min	13.1 %
Boil	Equinox	10 g	15 min	13.1 %
Dry Hop	Equinox	20 g	5 day(s)	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	płatki owsiane	0.4 g	Boil	60 min