

American Stout

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **3**
- SRM **37.4**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **16.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **54 C**, Time **10 min**
- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **58.3C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **60 min** at **67C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **4.1 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	1.2 kg (30%)	80 %	8
Grain	Brown Malt (British Chocolate)	0.2 kg (5%)	70 %	300
Grain	Platki owsiane	0.5 kg (12.5%)	60 %	3
Grain	Abbey Castle	0.2 kg (5%)	80 %	45
Grain	Special B Malt	0.2 kg (5%)	65.2 %	315
Grain	Carafa III	0.2 kg (5%)	70 %	1034
Grain	Castle - Coffee Malt	0.2 kg (5%)	74 %	500
Grain	Simpsons - Maris Otter	1 kg (25%)	81 %	6
Grain	Pszeniczny	0.3 kg (7.5%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Talus'21	40 g	60 min	6.7 %
Mash	Motueka'22	50 g	60 min	6 %
Mash	Nelson Sauvin'22	10 g	60 min	11.3 %

Whirlpool	Nelson Sauvignon Blanc	40 g	1 min	11.3 %
Whirlpool	Talus	50 g	1 min	6.7 %
Dry Hop	Nelson Sauvignon Blanc	150 g	13 day(s)	11.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	120 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	Łuska ryżowa	100 g	Mash	90 min
Water Agent	Kreda	6 g	Mash	90 min

Notes

- Chmiele z zacierania dały ok. 40 IBU.

Połowa czasu chmielenia na zimno - coldcrash.

Gęstwa stara, 9-dniowa.

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