

## # 173 American Stout Pinta

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **58**
- SRM **40.9**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **15 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.7 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **21.6 liter(s)**

### Steps

- Temp **68 C**, Time **65 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **65 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **16.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (77.7%)	80 %	5
Grain	Płatki owsiane	0.3 kg (5.8%)	60 %	3
Grain	Carafa III	0.25 kg (4.9%)	70 %	1034
Grain	Strzegom Karmel 300	0.2 kg (3.9%)	70 %	299
Grain	Strzegom Czekoladowy jasny	0.2 kg (3.9%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.9%)	68 %	1200
Grain	Strzegom Karmel 600	0.1 kg (1.9%)	68 %	601

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Boil	Eclipse	20 g	10 min	17.5 %
Dry Hop	Eclipse	30 g	5 day(s)	17.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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US-05	Ale	Slant	200 ml	---
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