

# American Stout 1\_0

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **76**
- SRM **35**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **52.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **33.8 liter(s)**
- Total mash volume **46.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **33.8 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **30.8 liter(s)** of **76C** water or to achieve **52.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6 kg (47.9%)	82 %	4
Grain	Viking Pale Ale malt	5 kg (39.9%)	80 %	5
Grain	Jęczmień palony	0.6 kg (4.8%)	55 %	985
Grain	Strzegom Czekoladowy 1200	0.5 kg (4%)	68 %	1202
Grain	Strzegom Karmel 600	0.3 kg (2.4%)	68 %	601
Grain	Brown malt	0.13 kg (1%)	--- %	200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	90 g	60 min	13.9 %
Boil	Warrior	30 g	60 min	13.4 %
Aroma (end of boil)	Cascade	50 g	0 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	14.67 g	Safale