

# American Stout #1

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **36**
- SRM **42.8**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **24.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **80C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (64.3%)	80 %	5
Grain	Strzegom Pszeniczny	0.5 kg (7.1%)	81 %	6
Grain	Strzegom Karmel 300	0.5 kg (7.1%)	70 %	299
Grain	Strzegom Czekoladowy ciemny	0.5 kg (7.1%)	68 %	1200
Grain	Płatki owsiane	0.5 kg (7.1%)	85 %	3
Grain	Jęczmień palony	0.5 kg (7.1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	8 %
Whirlpool	Chinook	20 g	5 min	13 %
Whirlpool	Cita	20 g	5 min	6 %
Dry Hop	Chinook	30 g	5 day(s)	13 %
Dry Hop	Citra	30 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	10 g	Fermentis
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