

# American Stout

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **51**
- SRM **35.6**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **24.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount        | Yield | EBC  |
|-------|--------------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt           | 6 kg (74.1%)  | 80 %  | 5    |
| Grain | płatki jęczmienne              | 0.7 kg (8.6%) | 60 %  | 4    |
| Grain | Jęczmień palony                | 0.3 kg (3.7%) | 55 %  | 985  |
| Grain | Strzegom<br>Czekoladowy ciemny | 0.4 kg (4.9%) | 68 %  | 1000 |
| Grain | Strzegom Karmel<br>300         | 0.4 kg (4.9%) | 70 %  | 299  |
| Grain | Fawcett - Brown                | 0.3 kg (3.7%) | 72 %  | 180  |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Challenger | 50 g   | 60 min   | 6 %        |
| Boil                | Citra      | 20 g   | 60 min   | 13 %       |
| Boil                | Centennial | 20 g   | 10 min   | 10.9 %     |
| Aroma (end of boil) | Citra      | 20 g   | 0 min    | 13 %       |
| Dry Hop             | Centennial | 30 g   | 3 day(s) | 10.9 %     |
| Dry Hop             | Citra      | 30 g   | 3 day(s) | 13 %       |

## Yeasts

| <b>Name</b>           | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-----------------------|-------------|-------------|---------------|-------------------|
| Danstar - Windsor Ale | Ale         | Slant       | 150 ml        | Danstar           |