

american stout

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **49**
- SRM **43.3**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **13.3 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **10.6 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **72C**
- Sparge using **2.7 liter(s)** of **76C** water or to achieve **10.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (75.5%)	85 %	7
Grain	Chit Malt	0.25 kg (9.4%)	50 %	2
Grain	Jęczmień palony	0.15 kg (5.7%)	55 %	985
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (9.4%)	73 %	1001

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	15 g	60 min	8.1 %
Boil	Ahtanum	20 g	20 min	5.3 %
Aroma (end of boil)	Ahtanum	20 g	5 min	5.3 %
Dry Hop	Ahtanum	20 g	3 day(s)	5.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar