

American Stout 16Blg - browar.biz

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **55**
- SRM **22.2**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.13 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.7 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **68 C**, Time **15 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **15 min** at **68C**
- Keep mash **90 min** at **68C**
- Keep mash **15 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Pale Ale Flagon | 3.85 kg (67%) | 80 % | 5 |
| Grain | Monachijski | 1.2 kg (20.9%) | 80 % | 16 |
| Grain | Caramel/Crystal Malt - 10L | 0.3 kg (5.2%) | 75 % | 20 |
| Grain | Czekoladowy | 0.2 kg (3.5%) | 60 % | 788 |
| Grain | Strzegom pszenica prażona | 0.2 kg (3.5%) | 70 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 35 g | 60 min | 15.5 % |
| Boil | Cascade | 50 g | 1 min | 6 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 22 g | Danstar |

Notes

- Po 90 min zacierania bez słodów ciemnych dodajemy na 15min słody ciemne.
Mar 5, 2021, 9:36 PM