

American Stout #2

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **41**
- SRM **38.8**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.6 liter(s)**

Steps

- Temp **70 C**, Time **80 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **80 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (61.5%)	82 %	4
Grain	Viking Munich Malt	0.6 kg (18.5%)	78 %	18
Grain	Jęczmień palony	0.2 kg (6.2%)	55 %	985
Grain	Weyermann - Chocolate Rye	0.15 kg (4.6%)	20 %	493
Grain	Viking Wheat Malt	0.1 kg (3.1%)	83 %	5
Grain	Strzegom Karmel 300	0.05 kg (1.5%)	70 %	300
Grain	Caramunich® typ I	0.05 kg (1.5%)	73 %	80
Grain	Strzegom Barwiący	0.05 kg (1.5%)	68 %	1300
Grain	Weyermann - Carafa III Special	0.05 kg (1.5%)	70 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	12.6 %
Boil	Simcoe	5 g	20 min	12.6 %
Aroma (end of boil)	Simcoe	20 g	5 min	12.6 %
Whirlpool	Simcoe	20 g	0 min	12.6 %

Dry Hop	Simcoe	20 g	4 day(s)	12.6 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	4 g	Boil	15 min
Flavor	Suszone pędy sosny	50 g	Secondary	4 day(s)