

# American Stout

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- Gravity **14.3 BLG**
- ABV ---
- IBU **67**
- SRM **36.2**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **24.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **68 C**, Time **15 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **15 min** at **68C**
- Keep mash **60 min** at **68C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.85 kg (67%)	85 %	7
Grain	Strzegom Monachijski typ I	1.2 kg (20.9%)	85 %	16
Grain	Caramel/Crystal Malt - 20L	0.3 kg (5.2%)	85 %	39
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.5%)	68 %	1200
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 %
Aroma (end of boil)	Cascade	50 g	15 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	300 ml	Fermentum Mobile