

# American Stout

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **50**
- SRM **34**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.8 liter(s)**
- Total mash volume **46.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **34.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **27.4 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (86.2%)	80 %	5
Grain	Jęczmień palony	0.6 kg (5.2%)	55 %	1100
Grain	Weyermann Caramunich 3	0.5 kg (4.3%)	76 %	150
Grain	Strzegom Czekoladowy 1200	0.5 kg (4.3%)	68 %	1202

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	60 g	60 min	15.5 %
Boil	Warrior	20 g	5 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	14.67 g	Safale