

# American Stout

- Gravity **18 BLG**
- ABV ---
- IBU **64**
- SRM **40**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6.8 kg (85%)	79 %	6
Grain	Strzegom Karmel 150	0.4 kg (5%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.4 kg (5%)	68 %	1200
Grain	Jęczmień palony	0.4 kg (5%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Goldings	18 g	30 min	5.3 %
Aroma (end of boil)	Simcoe	20 g	0 min	11.4 %
Boil	Simcoe	30 g	30 min	11.4 %
Boil	Marynka	55 g	30 min	10 %
Aroma (end of boil)	Chinook	20 g	0 min	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis