

# American Stout

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **67**
- SRM **31.2**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.5 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **9.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **12.8 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC  |
|-------|-----------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt        | 2.5 kg (80%)  | 80 %  | 5    |
| Grain | Strzegom Karmel 300         | 0.2 kg (6.4%) | 70 %  | 299  |
| Grain | Strzegom Czekoladowy ciemny | 0.125 kg (4%) | 68 %  | 1200 |
| Grain | Carafa II                   | 0.1 kg (3.2%) | 70 %  | 812  |
| Grain | Płatki jęczmienne           | 0.2 kg (6.4%) | 75 %  | 3    |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Amarillo | 30 g   | 70 min | 9.5 %      |
| Boil    | Cascade  | 15 g   | 15 min | 6 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |