

American Stout

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **62**
- SRM **31.1**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.3 kg (68.8%)	80 %	5
Grain	Strzegom Monachijski typ I	0.7 kg (11.2%)	79 %	16
Grain	Weyermann - Carafa I	0.3 kg (4.8%)	70 %	690
Grain	Weyermann Caraaroma	0.3 kg (4.8%)	70 %	400
Grain	Jęczmień palony	0.25 kg (4%)	55 %	985
Grain	Płatki jęczmienne błyskawiczne	0.4 kg (6.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Aroma (end of boil)	Sorachi Ace	20 g	10 min	10 %
Aroma (end of boil)	Citra	20 g	10 min	12 %
Whirlpool	Sorachi Ace	10 g	0 min	10 %
Whirlpool	Citra	10 g	0 min	12 %
Dry Hop	Sorachi Ace	20 g	3 day(s)	10 %

Dry Hop	Citra	20 g	3 day(s)	12 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	---