

# American Stout I

- Gravity **11.9 BLG**
- ABV ---
- IBU **43**
- SRM **29.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

## Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **9.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	1.6 kg (59.3%)	80 %	6
Grain	Weyermann - Monachijski I	0.5 kg (18.5%)	80 %	16
Grain	Weyermann - Caramunich I	0.2 kg (7.4%)	73 %	90
Grain	Weyermann - Jęczmień palony	0.1 kg (3.7%)	1 %	1150
Grain	Weyermann - Pszeniczny czekoladowy	0.1 kg (3.7%)	1 %	1050
Grain	Płatki owsiane błyskawiczne	0.2 kg (7.4%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	USA Mosaic	30 g	15 min	11.7 %
Boil	USA Mosaic	20 g	0 min	11.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05 IV	Ale	Slant	80 ml	---
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### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	3 g	Boil	10 min

### Notes

- Jęczmień palony i pszeniczny czekoladowy dodany na 15 min przed końcem zacierania.  
*Mar 22, 2017, 9:11 PM*