

American Stout I

- Gravity **12.4 BLG**
- ABV ---
- IBU **61**
- SRM **43.6**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (76.9%) | 79 % | 6 |
| Grain | Strzegom Czekoladowy jasny | 1 kg (19.2%) | 68 % | 400 |
| Grain | Jęczmień palony | 0.2 kg (3.8%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Warrior | 30 g | 60 min | 15.5 % |
| Boil | Amarillo | 25 g | 10 min | 9.5 % |
| Dry Hop | Amarillo | 25 g | 6 day(s) | 9.5 % |
| Dry Hop | Cascade | 25 g | 6 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | --- |