

# American Stout II

---

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **34**
- SRM **37.1**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **26.2 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **19.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter - Pale Ale	4 kg (61.1%)	80.3 %	6
Grain	Monachijski	1 kg (15.3%)	79 %	15
Grain	Słód czekoladowy	0.4 kg (6.1%)	68 %	1200
Grain	Castle Malting - Słód kawowy	0.4 kg (6.1%)	77 %	250
Grain	Jęczmień palony	0.25 kg (3.8%)	55 %	985
Grain	Płatki owsiane	0.5 kg (7.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	4.5 %
Boil	Fuggles	20 g	45 min	4.9 %
Boil	Fuggles	20 g	30 min	4.9 %
Boil	Fuggles	30 g	15 min	4.5 %
Dry Hop	Chinook	60 g	3 day(s)	13 %

## Yeasts

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