

# American Stout v1

---

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **47**
- SRM **26.8**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.58 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **22.2 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (88.7%)	80 %	5
Grain	Jęczmień palony	0.3 kg (4.8%)	55 %	985
Grain	Słód Karmelowy Viking Malt	0.2 kg (3.2%)	79 %	150
Grain	Czekoladowy	0.2 kg (3.2%)	60 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	Centennial	25 g	60 min	10.5 %
Boil	Centennial	25 g	5 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	7 g	---