

# American Stout

- Gravity **14.3 BLG**
- ABV ---
- IBU **32**
- SRM **40**
- 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 **5 %/h**
- Boil size **25.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **21.1 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.2 kg (56.1%)	80 %	7
Grain	Strzegom Monachijski typ II	1 kg (17.5%)	79 %	22
Grain	Simpsons - Coffee Malt	0.5 kg (8.8%)	74 %	150
Grain	Strzegom Karmel 300	0.3 kg (5.3%)	70 %	299
Grain	Jęczmień palony	0.45 kg (7.9%)	55 %	700
Grain	Briess - Chocolate Malt	0.25 kg (4.4%)	60 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13 %
Boil	Simcoe	20 g	15 min	13 %
Boil	Simcoe	20 g	5 min	13 %