

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 % |