

# AmStout

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **64**
- SRM **33.7**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (80.9%)	75 %	5
Grain	Strzegom Czekoladowy jasny	0.35 kg (5.1%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.35 kg (5.1%)	68 %	1200
Grain	Jęczmień palony	0.2 kg (2.9%)	55 %	985
Grain	Barley, Flaked	0.4 kg (5.9%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Sabro	50 g	30 min	15 %
Boil	Columbus/Tomahawk/Zeus	50 g	15 min	15.5 %
Dry Hop	Sabro	50 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12.08 g	SafAle