

#B017American Stout

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU ---
- SRM **59**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|---------------|--------|------|
| Grain | Viking Pale Ale malt | 3 kg (42.9%) | 80 % | 5 |
| Grain | Monachijski Ciemny Steinbach | 2 kg (28.6%) | 100 % | 30 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (7.1%) | 68 % | 1200 |
| Grain | Strzegom Karmel 300 | 0.5 kg (7.1%) | 70 % | 299 |
| Grain | Jęczmień palony | 0.5 kg (7.1%) | 55 % | 985 |
| Grain | Castle Cafe | 0.5 kg (7.1%) | 75.5 % | 480 |