

# Leśny AmericanStout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **50**
- SRM **32**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **32.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.6 kg (36.1%)	80 %	5
Grain	Strzegom Pilzneński	1.9 kg (26.4%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (6.9%)	79 %	16
Grain	Briess - Wheat Malt, White	0.5 kg (6.9%)	85 %	5
Grain	Carahell	0.3 kg (4.2%)	77 %	26
Grain	Oats, Flaked	0.4 kg (5.6%)	80 %	2
Grain	Rye, Flaked	0.2 kg (2.8%)	78.3 %	4
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (2.8%)	73 %	1000
Grain	Strzegom Jęczmień palony	0.2 kg (2.8%)	55 %	1100
Grain	Chocolate Malt (UK)	0.2 kg (2.8%)	73 %	1200
Grain	Kawowy	0.2 kg (2.8%)	65 %	500

## Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	Chinook	23 g	60 min	11 %
Boil	Equinox	25 g	10 min	13.1 %
Boil	Citra	25 g	10 min	13.5 %
Boil	Sorachi Ace	25 g	10 min	12.5 %
Dry Hop	Mosaic	50 g	4 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	12 g	Danstar

### Extras

Type	Name	Amount	Use for	Time
Water Agent	kreda	4 g	Mash	100 min
Water Agent	chlorek wapnia	5 g	Mash	100 min
Fining	Mech Irlandzki	5 g	Boil	10 min