

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 |
|---------|------|--------|------|------------|
|---------|------|--------|------|------------|

| | | | | |
|---------|-------------|------|----------|--------|
| 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 | chlerek wapnia | 5 g | Mash | 100 min |
| Fining | Mech Irlandzki | 5 g | Boil | 10 min |