

## #6 American Stout

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **42**
- SRM **40.2**
- 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 **19.4 liter(s)**
- Total mash volume **25.8 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **19.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (38.8%)	79 %	6
Grain	Strzegom Pilzneński	2.5 kg (38.8%)	80 %	4
Grain	Strzegom Karmel 150	0.3 kg (4.7%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.35 kg (5.4%)	68 %	1200
Grain	Jęczmień palony	0.4 kg (6.2%)	55 %	985
Grain	Płatki owsiane	0.4 kg (6.2%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	20 min	12.8 %
Boil	Chinook	30 g	5 min	12.8 %
Whirlpool	Chinook	30 g	20 min	12.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Slant	500 ml	Fermentum Mobile
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