

## #7 American Stout by BrewingClassicStyles'book

- Gravity **17.9 BLG**
- ABV ---
- IBU **55**
- SRM **40**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **16 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7 kg (87.5%)	80 %	4
Grain	Strzegom Czekoladowy ciemny	0.5 kg (6.3%)	68 %	1200
Grain	Strzegom Karmel 150	0.3 kg (3.8%)	75 %	150
Grain	Black Barley (Roast Barley)	0.2 kg (2.5%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	50 g	60 min	11.2 %
Aroma (end of boil)	Centennial	30 g	5 min	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Slant	100 ml	Safale