

# America Fck Yeah

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **56**
- SRM **36.9**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4 liter(s)**
- Total mash volume **5.3 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **4 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **6.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	0.5 kg (37.9%)	81 %	6
Grain	Strzegom Pilzneński	0.5 kg (37.9%)	80 %	4
Grain	Caraaroma	0.1 kg (7.6%)	78 %	400
Grain	Słód owsiany Fawcett	0.06 kg (4.5%)	61 %	5
Grain	Fawcett - Pszeniczny Czekoladowy	0.06 kg (4.5%)	73 %	1001
Grain	Jęczmień palony	0.1 kg (7.6%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	4 g	60 min	13 %
Boil	Simcoe	4 g	60 min	13.2 %
Boil	Chinook	6 g	5 min	13 %
Boil	Simcoe	6 g	5 min	13.2 %
Dry Hop	Chinook	10 g	4 day(s)	13 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
us-05	Ale	Dry	11.5 g	---