

# American Autumn Stout

- Gravity **12.4 BLG**
- ABV ---
- IBU **50**
- SRM **40**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **16.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (65.2%)	79 %	6
Grain	Strzegom Karmel 30	0.5 kg (10.9%)	75 %	30
Grain	Strzegom Barwiący	0.4 kg (8.7%)	68 %	1300
Grain	Barley, Flaked	0.4 kg (8.7%)	70 %	4
Grain	Oats, Flaked	0.3 kg (6.5%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	12 %
Boil	lunga	10 g	60 min	11 %
Boil	Sybilla	10 g	20 min	3.5 %
Whirlpool	Cascade	10 g	0 min	6 %
Whirlpool	lunga	10 g	0 min	11 %
Whirlpool	Sybilla	10 g	0 min	3.5 %
Dry Hop	Cascade	40 g	4 day(s)	6 %
Dry Hop	Simcoe	25 g	4 day(s)	13 %
Dry Hop	Dr Rudi	25 g	4 day(s)	11.8 %
Dry Hop	Sybilla	10 g	4 day(s)	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	10 g	Mash	---