

American Stout

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **65**
- SRM **28.6**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32.9 liter(s)**

Steps

- Temp **72 C**, Time **60 min**
- Temp **80 C**, Time **10 min**

Mash step by step

- Heat up **25.6 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **80C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (54.8%) | 80 % | 5 |
| Grain | Żytni | 1 kg (13.7%) | 85 % | 8 |
| Grain | Pszeniczny | 1 kg (13.7%) | 85 % | 4 |
| Grain | Słód owsiany Fawcett | 0.5 kg (6.8%) | 61 % | 5 |
| Grain | Viking Czekoladowy jasny | 0.2 kg (2.7%) | 68 % | 400 |
| Grain | Carafa II | 0.2 kg (2.7%) | 70 % | 812 |
| Grain | Strzegom Karmel 600 | 0.2 kg (2.7%) | 68 % | 601 |
| Grain | Briess - Chocolate Malt | 0.2 kg (2.7%) | 60 % | 690 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Belma | 30 g | 20 min | 9.4 % |
| Boil | Azacca | 30 g | 20 min | 14 % |
| Boil | Chinook | 30 g | 20 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |