

# American Stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **41**
- SRM **26.7**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **35 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **28 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (66.7%)	79 %	6
Grain	Strzegom Karmel 150	0.3 kg (4%)	75 %	150
Grain	Jęczmień palony	0.25 kg (3.3%)	55 %	985
Adjunct	Płatki owsiane	0.5 kg (6.7%)	60 %	3
Grain	Strzegom Karmel 600	0.2 kg (2.7%)	68 %	601
Grain	Strzegom Monachijski typ I	1 kg (13.3%)	79 %	16
Grain	Czekoladowy	0.25 kg (3.3%)	60 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	25 g	5 min	15.5 %
Boil	Citra	20 g	5 min	12 %
Boil	Simcoe	25 g	5 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---