

# American Stout

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **69**
- SRM **29.9**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **24.5 liter(s)**
- Trub loss **6 %**
- Size with trub loss **26 liter(s)**
- Boil time **65 min**
- Evaporation rate **12 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **21.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15.5 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Soufflet Pale Ale	3.3 kg (53.1%)	80 %	8
Grain	Soufflet Monachijski typ II	1 kg (16.1%)	79 %	22
Grain	Jęczmień palony	0.12 kg (1.9%)	55 %	985
Grain	Castle - Coffee Malt	0.5 kg (8%)	74 %	296
Grain	Strzegom Karmel 300	0.2 kg (3.2%)	70 %	299
Grain	Strzegom Barwiący	0.1 kg (1.6%)	68 %	1300
Grain	Carafa III	0.1 kg (1.6%)	70 %	1034
Grain	Caraaroma	0.1 kg (1.6%)	78 %	400
Grain	Strzegom Bursztynowy	0.2 kg (3.2%)	70 %	49
Grain	Barley, Flaked	0.6 kg (9.6%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	35 g	60 min	15.5 %
Boil	Cascade	50 g	15 min	6 %
Boil	Columbus/Tomahawk/Zeus	15 g	15 min	15.5 %
Whirlpool	Mosaic	50 g	1 min	10 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	15 min