

# American stout

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **37**
- SRM **32.8**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

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

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **13.1 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	5 kg (78.1%)	80 %	6
Grain	Płatki owsiane	0.4 kg (6.2%)	85 %	3
Grain	Jęczmień palony	0.25 kg (3.9%)	55 %	1150
Grain	Caramel/Crystal Malt - 10L	0.25 kg (3.9%)	75 %	120
Grain	Pszeniczny	0.2 kg (3.1%)	85 %	4
Grain	Weyermann - Carafa II	0.15 kg (2.3%)	70 %	1150
Grain	Weyermann - Carafa I	0.15 kg (2.3%)	70 %	900

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	30 min	13 %
Boil	Citra	10 g	30 min	12 %
Boil	Chinook	20 g	5 min	13 %
Boil	Citra	50 g	5 min	12 %