

# American Stout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **62**
- SRM **22.4**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **23.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale malt	2.53 kg (47.8%)	80 %	5
Grain	Strzegom Wiedeński	1.41 kg (26.7%)	79 %	10
Grain	Pszeniczny	0.34 kg (6.4%)	85 %	4
Grain	Płatki owsiane	0.45 kg (8.5%)	85 %	3
Grain	Special B Malt	0.2 kg (3.8%)	65.2 %	315
Grain	Weyermann - Chocolate Rye	0.15 kg (2.8%)	20 %	493
Grain	Jęczmień palony	0.21 kg (4%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	45 min	12 %
Boil	Cascade	10 g	40 min	9 %
Boil	Chinook	10 g	35 min	12 %
Boil	Cascade	10 g	30 min	9 %
Boil	Chinook	10 g	25 min	12 %
Boil	Cascade	10 g	20 min	9 %
Boil	Chinook	10 g	15 min	12 %
Boil	Cascade	10 g	10 min	9 %
Aroma (end of boil)	Chinook	10 g	5 min	12 %
Aroma (end of boil)	Cascade	10 g	0 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	Chlorek wapnia 10ml	10 g	Mash	---

### Notes

- Zacieranie 1.15h 65-68C  
Palone 55min  
*Sep 26, 2018, 6:46 PM*