

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