

# American Stout

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **62**
- SRM **34.1**
- 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 **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC  |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Pale Ale           | 5 kg (76.9%)  | 79 %  | 6    |
| Grain | Strzegom Monachijski typ I  | 0.5 kg (7.7%) | 79 %  | 16   |
| Grain | Płatki jęczmienne           | 0.4 kg (6.2%) | 85 %  | 3    |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (4.6%) | 68 %  | 1200 |
| Grain | Jęczmień palony             | 0.3 kg (4.6%) | 55 %  | 985  |

## Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | Simcoe  | 30 g   | 60 min | 13.2 %     |
| Boil      | Cascade | 30 g   | 60 min | 6 %        |
| Whirlpool | Citra   | 50 g   | 10 min | 12 %       |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |