

# American Stout

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **38**
- SRM **32**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (84.7%)	80 %	5
Grain	Strzegom Karmel 150	0.25 kg (4.2%)	75 %	150
Grain	Acid Malt	0.1 kg (1.7%)	58.7 %	6
Grain	Jęczmień palony	0.3 kg (5.1%)	55 %	1100
dodane przy ostatniej przerwie				
Grain	Black (Patent) Malt	0.25 kg (4.2%)	55 %	1100
dodane przy ostatniej przerwie				

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	25 g	60 min	9.4 %
Boil	Magnum	10 g	60 min	12 %
Boil	Centennial	25 g	5 min	9.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	100 ml	Fermentum Mobile

## Notes

- Gaz 2.3, cukier.  
*Jun 4, 2020, 2:48 PM*