

# American Stout

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **57**
- SRM **35.4**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **12.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (70.4%)	80 %	5
Grain	Płatki jęczmienne	0.2 kg (5.6%)	80 %	4
Grain	słód czekoladowy ciemny Viking	0.15 kg (4.2%)	70 %	900
Grain	Strzegom Karmel 300	0.15 kg (4.2%)	70 %	299
Grain	Jęczmień palony	0.15 kg (4.2%)	55 %	985
Grain	Weyermann - Pale Wheat Malt	0.3 kg (8.5%)	85 %	5
Grain	Weyermann - Chocolate Wheat	0.1 kg (2.8%)	74 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Cascade	15 g	5 min	6 %
Whirlpool	Citra	25 g	15 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis