

## #American Stout

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **52**
- SRM **30.1**
- 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 **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **20.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

| Type  | Name                                  | Amount         | Yield | EBC  |
|-------|---------------------------------------|----------------|-------|------|
| Grain | Castle Malting - Pilszeński 6-rzędowy | 6 kg (88.9%)   | 80 %  | 5    |
| Grain | Jęczmień palony                       | 0.25 kg (3.7%) | 55 %  | 985  |
| Grain | Carafa III                            | 0.25 kg (3.7%) | 70 %  | 1034 |
| Grain | Czekoladowy                           | 0.25 kg (3.7%) | 70 %  | 400  |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Cascade | 35 g   | 60 min | 7.1 %      |
| Aroma (end of boil) | apollo  | 50 g   | 10 min | 17.7 %     |

### Yeasts

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