

# American Stout I

- Gravity **11.9 BLG**
- ABV ---
- IBU **43**
- SRM **29.5**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

## Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **9.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

## Fermentables

| Type  | Name                               | Amount         | Yield | EBC  |
|-------|------------------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale               | 1.6 kg (59.3%) | 80 %  | 6    |
| Grain | Weyermann - Monachijski I          | 0.5 kg (18.5%) | 80 %  | 16   |
| Grain | Weyermann - Caramunich I           | 0.2 kg (7.4%)  | 73 %  | 90   |
| Grain | Weyermann - Jęczmień palony        | 0.1 kg (3.7%)  | 1 %   | 1150 |
| Grain | Weyermann - Pszeniczny czekoladowy | 0.1 kg (3.7%)  | 1 %   | 1050 |
| Grain | Płatki owsiane błyskawiczne        | 0.2 kg (7.4%)  | 75 %  | 3    |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | USA Mosaic | 30 g   | 15 min | 11.7 %     |
| Boil    | USA Mosaic | 20 g   | 0 min  | 11.7 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                 |     |       |       |     |
|-----------------|-----|-------|-------|-----|
| Safale US-05 IV | Ale | Slant | 80 ml | --- |
|-----------------|-----|-------|-------|-----|

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 3 g    | Boil    | 10 min |

### Notes

- Jęczmień palony i pszeniczny czekoladowy dodany na 15 min przed końcem zacierania.  
*Mar 22, 2017, 9:11 PM*