

American Stout III

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **35**
- SRM **31.8**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	3.5 kg (53.8%)	81 %	4
Grain	Monachijski	1 kg (15.4%)	80 %	16
Grain	Weyermann - Słód pszeniczny	0.2 kg (3.1%)	82 %	4
Grain	Caramunich® typ I	0.2 kg (3.1%)	73 %	80
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (3.1%)	73 %	120
Grain	Weyermann - Carafa I	0.2 kg (3.1%)	70 %	690
Grain	weyermann żytni czekoladowy	0.4 kg (6.2%)	72.7 %	700
Grain	Castle Malting - Jęczmień palony	0.2 kg (3.1%)	55 %	985
Grain	Płatki jęczmienne	0.3 kg (4.6%)	85 %	3
Grain	Płatki owsiane	0.3 kg (4.6%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	70 min	5.1 %

Boil	East Kent Goldings	20 g	50 min	5.1 %
Boil	East Kent Goldings	20 g	30 min	5.1 %
Boil	East Kent Goldings	20 g	15 min	5.1 %
Boil	East Kent Goldings	15 g	5 min	5.1 %
Dry Hop	Centennial	50 g	3 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-04	Ale	Dry	11.5 g	---