

American Stout Polak Rodak

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **46**
- SRM **38**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **8.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.6 liter(s)**

Steps

- Temp **67 C**, Time **90 min**

Mash step by step

- Heat up **7.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **10.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|-----------------|--------|------|
| Grain | Pilzneński | 1.97 kg (70.4%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.14 kg (5%) | 60 % | 3 |
| Grain | Caramel/Crystal Malt - 80L | 0.2 kg (7.1%) | 74 % | 158 |
| Grain | Weyermann - Dehusked Carafa III | 0.17 kg (6.1%) | 70 % | 1024 |
| Grain | Weyermann - Chocolate Wheat | 0.17 kg (6.1%) | 74 % | 788 |
| Sugar | Milk Sugar (Lactose) | 0.15 kg (5.4%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil | lunga | 17 g | 60 min | 11.5 % |
| Whirlpool | Zibi | 34 g | 1 min | 13.2 % |
| Whirlpool | 2/20 | 34 g | 1 min | 12 % |
| Dry Hop | Amora Preta | 17 g | 2 day(s) | 10 % |