

American Stout v1

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **47**
- SRM **26.8**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.58 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **22.2 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.5 kg (88.7%) | 80 % | 5 |
| Grain | Jęczmień palony | 0.3 kg (4.8%) | 55 % | 985 |
| Grain | Słód Karmelowy Viking Malt | 0.2 kg (3.2%) | 79 % | 150 |
| Grain | Czekoladowy | 0.2 kg (3.2%) | 60 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |
| Boil | Centennial | 25 g | 60 min | 10.5 % |
| Boil | Centennial | 25 g | 5 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 7 g | --- |