

# Americano Stout owsiany z laktozą

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **32**
- SRM **25.2**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **68 C**, Time **55 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **55 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.8 kg (59%)	80 %	5
Grain	Carafa II	0.05 kg (1.6%)	70 %	812
Grain	Strzegom Karmel 600	0.1 kg (3.3%)	68 %	601
Grain	Płatki owsiane	0.6 kg (19.7%)	60 %	3
Grain	Caraaroma	0.1 kg (3.3%)	78 %	400
Sugar	Milk Sugar (Lactose)	0.2 kg (6.6%)	76.1 %	0
Grain	Strzegom Czekoladowy jasny	0.2 kg (6.6%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	8 g	50 min	15.8 %
Whirlpool	Sabro	8 g	20 min	15.8 %
Dry Hop	Amarillo	30 g	8 day(s)	6 %
Dry Hop	Ekuanot	30 g	3 day(s)	16.1 %
Dry Hop	Simcoe	30 g	3 day(s)	14.2 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Slant	100 ml	Fermentis