

# AmerStout

- Gravity **16.4 BLG**
- ABV ---
- IBU **58**
- SRM **52.9**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.1 liter(s)**
- Total mash volume **8.2 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **6.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **25 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Pale Ale Extract	3.4 kg (59.1%)	78 %	16
Grain	Pale Ale Maris Otter	1 kg (17.4%)	81 %	6
Grain	Płatki owsiane	0.3 kg (5.2%)	85 %	3
Grain	Caraaroma	0.25 kg (4.3%)	78 %	400
Grain	Brown Malt (British	0.25 kg (4.3%)	70 %	175
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4.3%)	68 %	1200
Adjunct	Jęczmień palony	0.15 kg (2.6%)	55 %	985
Adjunct	Extra black	0.15 kg (2.6%)	65 %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Aroma (end of boil)	Citra	30 g	15 min	12 %
Dry Hop	Citra	40 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	150 ml	---