

## #B002 American Stout

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **46**
- SRM **29.4**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **24.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (86.4%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (6.2%)	79 %	16
Grain	Strzegom Czekoladowy ciemny	0.3 kg (3.7%)	68 %	1200
Grain	Jęczmień palony	0.3 kg (3.7%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Simcoe	20 g	5 min	13.2 %
Boil	Citra	20 g	5 min	12 %
Boil	Mosaic	10 g	5 min	10 %
Dry Hop	Citra	40 g	3 day(s)	12 %
Dry Hop	Simcoe	40 g	3 day(s)	13.2 %
Dry Hop	Mosaic	20 g	3 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Slant	300 ml	home

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	5 g	Boil	60 min
Water Agent	Kwas mlekowy	2 g	Boil	60 min

## Notes

- 26l 18BLG  
*Jan 14, 2021, 8:13 PM*