

DRY AMERICAN STOUT

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **49**
- SRM **32.4**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **33.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **24.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **33.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (48.8%)	80 %	5
Grain	Strzegom Monachijski typ II	0.8 kg (13%)	79 %	22
Grain	Płatki owsiane	0.5 kg (8.1%)	85 %	3
Grain	Czekoladowy 1200 UK	0.25 kg (4.1%)	68 %	1202
Grain	Żytni	0.5 kg (8.1%)	85 %	8
Grain	Pszeniczny	0.3 kg (4.9%)	85 %	4
Grain	Brown	0.3 kg (4.9%)	72 %	200
Grain	Fawcett - Pale Chocolate	0.3 kg (4.9%)	71 %	600
Grain	Jęczmień palony	0.2 kg (3.3%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	11.4 %
Boil	Cascade	15 g	15 min	7.7 %
Boil	Simcoe	20 g	15 min	11.4 %
Boil	Cascade	35 g	5 min	7.7 %

Boil	Simcoe	35 g	5 min	11.4 %
Dry Hop	Simcoe	50 g	7 day(s)	13.2 %
Dry Hop	Citra	50 g	7 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	kreda czy coś tam	5 g	Mash	---