American Stout Polak Rodak

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **48**
- SRM **38.1**
- Style **American Stout**

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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

Steps

- Temp **67 C**, Time **90 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.8 kg *(74.4%)*	81 %	4
Grain	Płatki owsiane	0.4 kg *(5.1%)*	60 %	3
Grain	Caramel/Crystal Malt - 80L	0.6 kg *(7.7%)*	74 %	158
Grain	Weyermann - Dehusked Carafa III	0.5 kg *(6.4%)*	70 %	1024
Grain	Weyermann - Chocolate Wheat	0.5 kg *(6.4%)*	74 %	788

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11.5 %
Whirlpool	Zibi	100 g	1 min	13.2 %
Whirlpool	2/20	100 g	1 min	12 %
Dry Hop	Amora Preta	50 g	2 day(s)	10 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.