

#12 Prosty American Stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **50**
- SRM **32.4**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

Steps

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

Mash step by step

- Heat up **11.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|------|
| Grain | BESTMALZ - Best Pilsen | 2.6 kg (76.5%) | 80.5 % | 4 |
| Grain | Viking Carabody malt | 0.2 kg (5.9%) | 75 % | 8 |
| Grain | Strzegom Karmel 150 | 0.2 kg (5.9%) | 75 % | 150 |
| Grain | Jęczmień palony | 0.2 kg (5.9%) | 55 % | 1000 |
| Grain | Strzegom Czekoladowy jasny | 0.2 kg (5.9%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |
| Whirlpool | Chinook | 30 g | 3 min | 13 % |
| Dry Hop | Chinook | 30 g | 4 day(s) | 13 % |

Chmiel na zimno w temperaturze 20-22°C

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 60 ml | --- |