

#6 American Stout

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **42**
- SRM **40.2**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **19.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 2.5 kg (38.8%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 2.5 kg (38.8%) | 80 % | 4 |
| Grain | Strzegom Karmel 150 | 0.3 kg (4.7%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy ciemny | 0.35 kg (5.4%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.4 kg (6.2%) | 55 % | 985 |
| Grain | Płatki owsiane | 0.4 kg (6.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Chinook | 30 g | 20 min | 12.8 % |
| Boil | Chinook | 30 g | 5 min | 12.8 % |
| Whirlpool | Chinook | 30 g | 20 min | 12.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------------------|-----|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 500 ml | Fermentum Mobile |
|-------------------------|-----|-------|--------|------------------|