

## #6 American Stout

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **54**
- SRM **26.7**
- 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 **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

### Mash step by step

- Heat up **18.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **75C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.5 kg (90.2%)	79 %	6
Grain	Strzegom Karmel 150	0.2 kg (3.3%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.6%)	68 %	1200
Grain	Jęczmień palony	0.3 kg (4.9%)	55 %	1000

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Marynka	15 g	60 min	10 %
Boil	Centennial	25 g	30 min	10.5 %
Aroma (end of boil)	Centennial	25 g	0 min	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Notes

- Na postawie Zombie Juice autorstwa scooby\_brew

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

<https://www.piwo.org/forums/topic/12542-zombie-juice-american-stout/>  
*Oct 4, 2017, 10:44 AM*