

# American Stout

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **66**
- SRM **39.5**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                            | Amount          | Yield | EBC  |
|-------|---------------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt            | 3.5 kg (53.6%)  | 80 %  | 5    |
| Grain | Monachijski                     | 1 kg (15.3%)    | 80 %  | 16   |
| Grain | Oats, Flaked                    | 1 kg (15.3%)    | 80 %  | 2    |
| Grain | Caramel/Crystal Malt - 120L     | 0.375 kg (5.7%) | 72 %  | 236  |
| Grain | Weyermann - Dehusked Carafa III | 0.35 kg (5.4%)  | 70 %  | 1024 |
| Grain | Extra black                     | 0.3 kg (4.6%)   | 65 %  | 1400 |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 35 g   | 60 min   | 15.4 %     |
| Boil                | Chinook                | 20 g   | 20 min   | 13 %       |
| Aroma (end of boil) | Amarillo               | 25 g   | 0 min    | 9.5 %      |
| Dry Hop             | Simcoe                 | 50 g   | 3 day(s) | 13.2 %     |
| Dry Hop             | Chinook                | 30 g   | 3 day(s) | 13 %       |

## Yeasts

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

|                                 |     |       |        |           |
|---------------------------------|-----|-------|--------|-----------|
| Lallemand - LalBrew Verdant IPA | Ale | Slant | 200 ml | Lallemand |
|---------------------------------|-----|-------|--------|-----------|

### Extras

| Type        | Name              | Amount | Use for | Time   |
|-------------|-------------------|--------|---------|--------|
| Water Agent | CaCl <sub>2</sub> | 5 g    | Mash    | 60 min |
| Water Agent | Lactic Acid       | 3 g    | Mash    | 60 min |
| Fining      | Whirlflock-T      | 2.5 g  | Boil    | 10 min |