

# American Stout

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **64**
- SRM **29.3**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **22.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (39.2%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (19.6%)	80 %	4
Grain	Żytni	1 kg (19.6%)	85 %	8
Grain	Strzegom Monachijski typ I	0.2 kg (3.9%)	79 %	16
Grain	Płatki owsiane	0.5 kg (9.8%)	60 %	3
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.9%)	68 %	1200
Grain	Jęczmień palony	0.2 kg (3.9%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	60 min	10 %
Boil	Simcoe	20 g	20 min	13.2 %
Aroma (end of boil)	Mosaic	20 g	10 min	10 %
Dry Hop	Amarillo	50 g	5 day(s)	9.5 %
Dry Hop	Simcoe	30 g	5 day(s)	13.2 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	11 g	Fermentis