

## american stout

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **35**
- SRM **28**
- 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 **10 %/h**
- Boil size **21.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**

### Mash step by step

- Heat up **12.4 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	1 kg (28.2%)	80.5 %	4
Grain	Kawowy ciemny	0.15 kg (4.2%)	50 %	450
Grain	Jęczmień palony	0.05 kg (1.4%)	55 %	985
Grain	Carafa	0.15 kg (4.2%)	70 %	664
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (5.6%)	73 %	1001
Grain	Strzegom Monachijski typ I	0.5 kg (14.1%)	79 %	16
Grain	Viking Pale Ale malt	1.5 kg (42.3%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	10 g	60 min	6.6 %
Boil	Fuggles	35 g	30 min	6.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Nothingam	Ale	Dry	5 g	Danstar