

# American Stout

- Gravity **12.9 BLG**
- ABV ---
- IBU **47**
- SRM **56.4**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **71 C**, Time **10 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **71C**
- Keep mash **1 min** at **77C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

| Type    | Name                    | Amount         | Yield | EBC |
|---------|-------------------------|----------------|-------|-----|
| Grain   | Viking Pale Ale malt    | 3 kg (56.6%)   | 80 %  | 5   |
| Grain   | Viking Munich Malt      | 1 kg (18.9%)   | 78 %  | 18  |
| Grain   | Jęczmień palony         | 0.5 kg (9.4%)  | 55 %  | 985 |
| Grain   | Briess - Chocolate Malt | 0.25 kg (4.7%) | 60 %  | 690 |
| Grain   | Weyermann - Carafa II_  | 0.25 kg (4.7%) | 70 %  | 837 |
| Adjunct | płatki jęczmienne       | 0.3 kg (5.7%)  | 80 %  | 4   |

## Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | Colombus | 20 g   | 60 min   | 15 %       |
| Boil      | Simcoe   | 20 g   | 15 min   | 13 %       |
| Whirlpool | Simcoe   | 30 g   | 20 min   | 13 %       |
| Dry Hop   | Simcoe   | 50 g   | 3 day(s) | 13 %       |

## Yeasts

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

|             |     |     |      |        |
|-------------|-----|-----|------|--------|
| Safale S-04 | Ale | Dry | 11 g | Safale |
|-------------|-----|-----|------|--------|