

# AMERICAN STOUT

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **43**
- SRM **33.4**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **67 C**, Time **80 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **21.1 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **15 min** at **76C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (55%)	80 %	4
Grain	Strzegom Monachijski typ I	1.2 kg (16.5%)	79 %	16
Grain	Strzegom Pszeniczny	0.2 kg (2.8%)	81 %	6
Grain	Strzegom Karmel 600	0.2 kg (2.8%)	68 %	600
Grain	Caramunich® typ I	0.1 kg (1.4%)	73 %	80
Grain	Weyermann - Carafa I	0.27 kg (3.7%)	70 %	690
Grain	Karmelowy żytni Strzegom	0.2 kg (2.8%)	75 %	150
Grain	Jęczmień palony	0.3 kg (4.1%)	55 %	985
Grain	Płatki owsiane	0.4 kg (5.5%)	85 %	3
Grain	Barley, Flaked	0.4 kg (5.5%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	70 min	12.5 %
Boil	Citra	15 g	40 min	13.5 %
Boil	Simcoe	15 g	15 min	11.4 %

Boil	Citra	15 g	10 min	13.5 %
Boil	Ahtanum	20 g	5 min	3.4 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irl	7 g	Boil	15 min