

# American Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **35**
- SRM **31.9**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28.7 liter(s)**
- Total mash volume **36.9 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **28.7 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **35 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (73.3%)	79 %	6
Grain	Pszeniczny	0.2 kg (2.4%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.5 kg (6.1%)	75 %	30
Grain	Carafa II	0.2 kg (2.4%)	70 %	812
Grain	carafa special typ I	0.2 kg (2.4%)	70 %	900
Grain	Jęczmień palony	0.2 kg (2.4%)	55 %	985
Grain	Strzegom Barwiący	0.04 kg (0.5%)	68 %	1300
Grain	Płatki pszeniczne	0.3 kg (3.7%)	85 %	3
Grain	Płatki owsiane	0.3 kg (3.7%)	85 %	3
Grain	Strzegom Czekoladowy ciemny	0.25 kg (3.1%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	60 min	9.5 %
Boil	Amarillo	20 g	30 min	9.5 %

Aroma (end of boil)	Mosaic	25 g	8 min	10 %
Dry Hop	Mosaic	50 g	0 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	1300 ml	---