

American Stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **28**
- SRM **30.6**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneńsk | 3.6 kg (65.5%) | 80 % | 16 |
| Grain | Monachijski | 0.3 kg (5.5%) | 80 % | 16 |
| Grain | Strzegom Pszeniczny | 0.6 kg (10.9%) | 81 % | 6 |
| Grain | Strzegom Karmel 150 | 0.3 kg (5.5%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy ciemny | 0.4 kg (7.3%) | 68 % | 1200 |
| Grain | Płatki owsiane | 0.3 kg (5.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |
| Aroma (end of boil) | Cascade | 10 g | 5 min | 6 % |
| Aroma (end of boil) | Amarillo | 10 g | 10 min | 9.5 % |

Yeasts

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