

AMERICAN STOUT

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **39**
- SRM **37**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **23.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 4 kg (59.3%) | 82 % | 4 |
| Grain | Viking Munich Malt | 1 kg (14.8%) | 78 % | 18 |
| Grain | Słód owsiany Fawcett | 0.5 kg (7.4%) | 61 % | 5 |
| Grain | Viking Pszeniczny | 0.25 kg (3.7%) | 81 % | 6 |
| Grain | Viking Kawowy | 0.25 kg (3.7%) | 75 % | 400 |
| Grain | Jęczmień palony | 0.25 kg (3.7%) | 55 % | 985 |
| Grain | Weyermann - Carafa II Special | 0.25 kg (3.7%) | 70 % | 837 |
| Grain | Viking Czekoladowy ciemny | 0.25 kg (3.7%) | 67 % | 900 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |
| Boil | Simcoe | 50 g | 1 min | 13.2 % |
| Boil | Idaho 7 | 50 g | 1 min | 12.7 % |
| Boil | Sabro | 50 g | 1 min | 15 % |
| Dry Hop | Cryo Sabro | 25 g | 2 day(s) | 20.5 % |

| | | | | |
|---------|-------------|------|----------|--------|
| Dry Hop | Cryo Simcoe | 25 g | 2 day(s) | 20.8 % |
|---------|-------------|------|----------|--------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 500 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------|--------|----------|--------|
| Fining | Whirlflock T | 1 g | Boil | 10 min |
| Water Agent | Witamina C | 2 g | Bottling | --- |