

# American Stout

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **47**
- SRM **32.4**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **38.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **29.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC  |
|-------|---------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt      | 8.5 kg (87.6%) | 80 %  | 5    |
| Grain | Jęczmień palony           | 0.45 kg (4.6%) | 55 %  | 985  |
| Grain | Strzegom Karmel 150       | 0.4 kg (4.1%)  | 75 %  | 150  |
| Grain | Strzegom Czekoladowy 1200 | 0.35 kg (3.6%) | 68 %  | 1202 |

## Hops

| Use for | Name           | Amount | Time   | Alpha acid |
|---------|----------------|--------|--------|------------|
| Boil    | Southern Cross | 60 g   | 60 min | 11 %       |
| Boil    | Southern Cross | 30 g   | 5 min  | 11 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |