

American Stout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **72**
- SRM **26.8**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **33.3 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **25.9 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (40.5%) | 80 % | 5 |
| Grain | Żytni | 1.5 kg (20.3%) | 85 % | 8 |
| Grain | Pszeniczny | 1 kg (13.5%) | 85 % | 4 |
| Grain | Strzegom Karmel 300 | 0.45 kg (6.1%) | 70 % | 299 |
| Grain | Strzegom Czekoladowy jasny | 0.35 kg (4.7%) | 68 % | 400 |
| Grain | Weyermann - Carafa II | 0.3 kg (4.1%) | 70 % | 837 |
| Grain | Płatki owsiane | 0.8 kg (10.8%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Marynka | 30 g | 40 min | 10 % |
| Boil | Chinook | 30 g | 40 min | 13 % |
| Boil | Cascade PL | 30 g | 40 min | 7.8 % |

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |