

# American Stout

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **45**
- SRM **38.7**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **12.5 %/h**
- Boil size **34.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **66.6 C**, Time **70 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **75.9C**
- Add grains
- Keep mash **70 min** at **66.6C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3.3 kg (36.1%)	81 %	6
Grain	Castle Malting - Pilznieński 6-rzędowy	3 kg (32.8%)	80 %	5
Grain	Pszeniczny	0.2 kg (2.2%)	85 %	4
Grain	Słód owsiany Fawcett	0.1 kg (1.1%)	61 %	5
Grain	Caramel/Crystal Malt - 120L	0.1 kg (1.1%)	72 %	200
Grain	Special X	0.15 kg (1.6%)	75 %	350
Grain	Caraaroma	0.5 kg (5.5%)	74 %	400
Grain	Brown Malt (British Chocolate)	0.15 kg (1.6%)	70 %	128
Grain	Simpsons - Coffee Malt	0.35 kg (3.8%)	74 %	250
Grain	Carafa III	0.3 kg (3.3%)	70 %	1034
Grain	Strzegom Czekoladowy jasny	0.44 kg (4.8%)	68 %	400
Grain	Chocolate Malt (UK)	0.1 kg (1.1%)	73 %	887
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (1.1%)	73 %	1001
Grain	Acid Malt	0.35 kg (3.8%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	40 g	60 min	13.2 %
Boil	Chinook	10 g	10 min	13 %
Dry Hop	Denali	70 g	3 day(s)	14 %
Dry Hop	Ekuanot	70 g	3 day(s)	13.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	23 g	---