American stout

- Gravity **15.2 BLG**
- ABV 6.3 %
- IBU **42**
- SRM **32.8**
- Style American Stout

Batch size

- Expected quantity of finished beer 11.5 liter(s)
- Trub loss 2.5 %
- Size with trub loss 11.8 liter(s)
- · Boil time 60 min
- Evaporation rate 20 %/h
- Boil size 14.9 liter(s)

Mash information

- Mash efficiency 80 %
- Liquor-to-grist ratio 3.5 liter(s) / kg
- Mash size 11 liter(s)
- Total mash volume 14.2 liter(s)

Steps

- Temp 68 C, Time 60 min
 Temp 78 C, Time 1 min

Mash step by step

- Heat up 11 liter(s) of strike water to 74.9C
- Add grains
- Keep mash 60 min at 68C
- Keep mash 1 min at 78C
- Sparge using 7.1 liter(s) of 76C water or to achieve 14.9 liter(s) of wort

Fermentables

Туре	Name	Amount	Yield	EBC
Grain	Pilzneński	2.7 kg <i>(85.7%)</i>	81 %	4
Grain	Crystal II	0.1 kg (3.2%)	70 %	1024
Grain	Wheat Black	0.1 kg (3.2%)	%	
Grain	Chocolate Malt (UK)	0.05 kg <i>(1.6%)</i>	73 %	887
Grain	Jęczmień palony	0.2 kg (6.3%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe 2019	15 g	60 min	13.5 %
Boil	Centennial	15 g	5 min	8.9 %

Yeasts

Name	Туре	Form	Amount	Laboratory
Wyeast - 1056 American Ale	Ale	Liquid	200 ml	Wyeast Labs

Extras

Туре	Name	Amount	Use for	Time
Water Agent	Pożywka	1 g	Boil	10 min

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