

# American Stout "Fade To Black" (~Coffee)

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **66**
- SRM **30.9**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **27.7 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (48.8%)	80 %	5
Grain	Monachijski	1 kg (16.3%)	80 %	16
Grain	Caramunich® typ I	1 kg (16.3%)	73 %	80
Grain	Płatki owsiane	0.4 kg (6.5%)	85 %	3
Grain	Fawcett - Pale Chocolate	0.25 kg (4.1%)	71 %	600
Grain	Strzegom Karmel 600	0.25 kg (4.1%)	68 %	601
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (4.1%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	13 %
Aroma (end of boil)	Chinook	25 g	5 min	13 %
Aroma (end of boil)	Simcoe	50 g	5 min	13.2 %
Whirlpool	Simcoe	50 g	15 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa espresso (opcjonalnie)	100 g	Bottling	---