

American Stout II

- Gravity **13.1 BLG**
- ABV ---
- IBU **43**
- SRM **35.2**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **83.2 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale | 2.3 kg (76.7%) | 80 % | 6 |
| Grain | Weyermann - CaraHell | 0.3 kg (10%) | 74 % | 25 |
| Grain | Weyermann - Pszeniczny czekoladowy | 0.2 kg (6.7%) | 75 % | 1050 |
| Grain | Weyermann - Jęczmień palony | 0.2 kg (6.7%) | 75 % | 1150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil | USA El Dorado | 10 g | 60 min | 14.2 % |
| Boil | USA Citra | 40 g | 5 min | 13.5 % |
| Dry Hop | USA Citra | 10 g | 3 day(s) | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|-------|--------|------------|
| Safale US-05 V | Ale | Slant | 80 ml | --- |