

# American Stout Polak Rodak

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **48**
- SRM **38.1**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **23.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                            | Amount         | Yield | EBC  |
|-------|---------------------------------|----------------|-------|------|
| Grain | Pilzneński                      | 5.8 kg (74.4%) | 81 %  | 4    |
| Grain | Płatki owsiane                  | 0.4 kg (5.1%)  | 60 %  | 3    |
| Grain | Caramel/Crystal Malt - 80L      | 0.6 kg (7.7%)  | 74 %  | 158  |
| Grain | Weyermann - Dehusked Carafa III | 0.5 kg (6.4%)  | 70 %  | 1024 |
| Grain | Weyermann - Chocolate Wheat     | 0.5 kg (6.4%)  | 74 %  | 788  |

## Hops

| Use for   | Name        | Amount | Time     | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil      | lunga       | 50 g   | 60 min   | 11.5 %     |
| Whirlpool | Zibi        | 100 g  | 1 min    | 13.2 %     |
| Whirlpool | 2/20        | 100 g  | 1 min    | 12 %       |
| Dry Hop   | Amora Preta | 50 g   | 2 day(s) | 10 %       |