

# American Sweet Stout

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **40**
- SRM **33.8**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

## Steps

- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **35 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC  |
|-------|---------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale         | 4 kg (73.4%)   | 79 %  | 6    |
| Grain | Strzegom Karmel 150       | 0.5 kg (9.2%)  | 75 %  | 150  |
| Grain | Strzegom Czekoladowy 1200 | 0.35 kg (6.4%) | 68 %  | 1202 |
| Grain | Jęczmień palony           | 0.2 kg (3.7%)  | 55 %  | 985  |
| Grain | Płatki owsiane            | 0.4 kg (7.3%)  | 85 %  | 3    |

## Hops

| Use for | Name        | Amount | Time   | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil    | Chinook     | 30 g   | 60 min | 11.3 %     |
| Boil    | Fantasia DE | 20 g   | 15 min | 4.3 %      |
| Boil    | Fantasia DE | 20 g   | 5 min  | 4.3 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | ---        |

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type   | Name    | Amount | Use for | Time   |
|--------|---------|--------|---------|--------|
| Flavor | Laktoza | 500 g  | Boil    | 15 min |