

## #B002 American Stout

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **46**
- SRM **29.4**

### 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **24.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount        | Yield | EBC  |
|-------|-----------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt        | 7 kg (86.4%)  | 80 %  | 5    |
| Grain | Strzegom Monachijski typ I  | 0.5 kg (6.2%) | 79 %  | 16   |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (3.7%) | 68 %  | 1200 |
| Grain | Jęczmień palony             | 0.3 kg (3.7%) | 55 %  | 985  |

### Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 30 g   | 60 min   | 15.5 %     |
| Boil    | Simcoe                 | 20 g   | 5 min    | 13.2 %     |
| Boil    | Citra                  | 20 g   | 5 min    | 12 %       |
| Boil    | Mosaic                 | 10 g   | 5 min    | 10 %       |
| Dry Hop | Citra                  | 40 g   | 3 day(s) | 12 %       |
| Dry Hop | Simcoe                 | 40 g   | 3 day(s) | 13.2 %     |
| Dry Hop | Mosaic                 | 20 g   | 3 day(s) | 10 %       |

### Yeasts

| Name | Type | Form  | Amount | Laboratory |
|------|------|-------|--------|------------|
| US05 | Ale  | Slant | 300 ml | home       |

## Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 5 g    | Boil    | 60 min |
| Water Agent | Kwas mlekowy    | 2 g    | Boil    | 60 min |

## Notes

- 26l 18BLG  
*Jan 14, 2021, 8:13 PM*