

## #B021 American Stout

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **27**
- SRM **49.5**
- 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 **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (35.7%)	80 %	5
Grain	Monachijski Ciemny Steinbach	2 kg (28.6%)	100 %	30
Grain	Strzegom Czekoladowy ciemny	0.5 kg (7.1%)	68 %	1200
Grain	Strzegom Czekoladowy jasny	0.5 kg (7.1%)	68 %	400
Grain	Karmelowy Jasny 30EBC	0.5 kg (7.1%)	75 %	30
Grain	Jęczmień palony	0.5 kg (7.1%)	55 %	985
Grain	Płatki owsiane	0.5 kg (7.1%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	7.9 %
Boil	Marynka	20 g	15 min	7.9 %
Boil	Marynka	20 g	0 min	7.9 %
Boil	Cascade PL	30 g	0 min	5.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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US-05	Ale	Dry	10 g	---
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### Extras

Type	Name	Amount	Use for	Time
Spice	kawa Lavazza ORO	100 g	Boil	15 min

### Notes

- Warzenie 19/08/2023  
Woda TDS 350 PPM  
22,5L + 14L wyśładzanie  
ekstrakt końcowy 15,5 BLG 23L

Start conical fermentor 20/08/2023  
17 C US05 (suche) 18°C

Chmilenie na zimno (10dni) 31/08/2023  
Chinook 20g  
Cascade 30g  
Marynak 20g

Cold crush 03/09/2023 (3dni) 4°C

Butelkowanie 08/09 (5dni)  
Keg 18l ( 30g Cascade 20g chinook)  
6x butelka 0.5  
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