

# Jerzyk - American Stout

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **44**
- SRM **34.9**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (61.5%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (15.4%)	79 %	22
Grain	Barley, Flaked	0.5 kg (7.7%)	70 %	4
Grain	Strzegom Czekoladowy ciemny	0.25 kg (3.8%)	68 %	1000
Grain	Jęczmień palony	0.25 kg (3.8%)	55 %	1100
Grain	Strzegom Karmel 300	0.5 kg (7.7%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	5 g	60 min	12.9 %
Boil	El Dorado	5 g	20 min	14.2 %
Boil	Sorachi Ace	5 g	20 min	12.5 %
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Boil	El Dorado	5 g	10 min	14.2 %
Boil	Sorachi Ace	5 g	10 min	12.5 %
Boil	Simcoe	5 g	10 min	12.9 %

Aroma (end of boil)	El Dorado	5 g	20 min	14.2 %
Aroma (end of boil)	Simcoe	5 g	20 min	12.9 %
Aroma (end of boil)	Sorachi Ace	5 g	20 min	12.5 %
Whirlpool	Simcoe	5 g	30 min	12.9 %
Whirlpool	El Dorado	5 g	30 min	14.2 %
Whirlpool	Sorachi Ace	5 g	30 min	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	18 g	Fermentis