

Outmeal American Stout (nr 8)

- Gravity **16.4 BLG**
- ABV ---
- IBU **45**
- SRM **40**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **52 C**, Time **5 min**
- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (53.8%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (15.4%)	79 %	16
Grain	Czekoladowy	0.3 kg (4.6%)	60 %	788
Grain	Jęczmień palony	0.3 kg (4.6%)	55 %	985
Grain	Strzegom Wiedeński	1 kg (15.4%)	76 %	69
Grain	Oats, Flaked	0.4 kg (6.2%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	8 %
Boil	Centennial	20 g	10 min	10.5 %
Whirlpool	Chinook	10 g	0 min	13 %
Whirlpool	Cascade	35 g	0 min	6 %
Dry Hop	Centennial	30 g	4 day(s)	10.5 %

Yeasts

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

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

Notes

- Słody palone dodać w temp 72 stopni
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