

# UStout

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **48**
- SRM **34.8**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount        | Yield | EBC |
|-------|--------------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt           | 5 kg (70.4%)  | 80 %  | 5   |
| Grain | Monachijski                    | 1 kg (14.1%)  | 80 %  | 16  |
| Grain | Brown Malt (British Chocolate) | 0.3 kg (4.2%) | 70 %  | 128 |
| Grain | Fawcett - Pale Chocolate       | 0.4 kg (5.6%) | 71 %  | 600 |
| Grain | Jęczmień palony                | 0.4 kg (5.6%) | 55 %  | 985 |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Warrior | 30 g   | 60 min | 15.5 %     |
| Boil                | Warrior | 20 g   | 5 min  | 15.5 %     |
| Aroma (end of boil) | Mosaic  | 50 g   | 1 min  | 10 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 10 g   | Fermentis  |