

AMERICAN STOUT 14,5 BLG #61

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **36**
- SRM **40.6**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (78.1%)	85 %	7
Grain	Strzegom Czekoladowy ciemny	0.6 kg (9.4%)	68 %	1200
Grain	Jęczmień palony	0.2 kg (3.1%)	55 %	985
Grain	Płatki jęczmienne	0.4 kg (6.3%)	60 %	4
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (3.1%)	73 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	30 g	45 min	14 %
Aroma (end of boil)	Equinox	15 g	0 min	13.1 %
Dry Hop	Equinox	15 g	5 day(s)	13.1 %
Dry Hop	Cascade	30 g	5 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	23 g	---
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