American Stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **28**
- SRM **30.6**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneńsk	3.6 kg *(65.5%)*	80 %	16
Grain	Monachijski	0.3 kg *(5.5%)*	80 %	16
Grain	Strzegom Pszeniczny	0.6 kg *(10.9%)*	81 %	6
Grain	Strzegom Karmel 150	0.3 kg *(5.5%)*	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.4 kg *(7.3%)*	68 %	1200
Grain	Płatki owsiane	0.3 kg *(5.5%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Aroma (end of boil)	Cascade	10 g	5 min	6 %
Aroma (end of boil)	Amarillo	10 g	10 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

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