

American Stout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **72**
- SRM **26.8**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **33.3 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **25.9 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (40.5%)	80 %	5
Grain	Żytni	1.5 kg (20.3%)	85 %	8
Grain	Pszeniczny	1 kg (13.5%)	85 %	4
Grain	Strzegom Karmel 300	0.45 kg (6.1%)	70 %	299
Grain	Strzegom Czekoladowy jasny	0.35 kg (4.7%)	68 %	400
Grain	Weyermann - Carafa II	0.3 kg (4.1%)	70 %	837
Grain	Płatki owsiane	0.8 kg (10.8%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	40 min	10 %
Boil	Chinook	30 g	40 min	13 %
Boil	Cascade PL	30 g	40 min	7.8 %

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 US-05	Ale	Slant	200 ml	Fermentis