

## #14 AMERICAN STOUT (ZOMBIE JUICE)

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **44**
- SRM **25.4**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **19.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount        | Yield  | EBC  |
|-------|-----------------------------|---------------|--------|------|
| Grain | BESTMALZ - Bestt Pale Ale   | 6 kg (90.9%)  | 80.5 % | 6    |
| Grain | Jęczmień palony             | 0.3 kg (4.5%) | 55 %   | 985  |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (1.5%) | 68 %   | 1200 |
| Grain | Strzegom Karmel 150         | 0.2 kg (3%)   | 75 %   | 150  |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Centennial | 45 g   | 60 min | 9.4 %      |
| Boil    | Centennial | 25 g   | 5 min  | 9.4 %      |

### Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Slant | 300 ml | Fermentum Mobile |