

american stout v2

- Gravity **13.3 BLG**
- ABV ---
- IBU **42**
- SRM **32.6**
- 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 **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **15.1 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	4 kg (78.4%)	80 %	5
Grain	Roasted Barley	0.25 kg (4.9%)	55 %	591
Grain	Strzegom Czekoladowy 1200	0.25 kg (4.9%)	68 %	1202
Grain	Carawheat (GR)	0.25 kg (4.9%)	68 %	79
Grain	Simpsons - Coffee Malt	0.2 kg (3.9%)	74 %	296
Grain	Special B Malt	0.15 kg (2.9%)	65.2 %	315

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	15 g	60 min	11.2 %
Boil	Ahtanum	20 g	15 min	5 %
Boil	Rakau (NZ)	20 g	10 min	9.5 %
Boil	Citra	30 g	5 min	12 %
Boil	Cascade	30 g	0 min	6 %