

# Make Stout Great Again

---

- Gravity **14.7 BLG**
- ABV ---
- IBU **82**
- SRM **30.4**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **20 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **35 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (78%)	80 %	5
Grain	Strzegom Monachijski typ I	0.4 kg (6.2%)	79 %	16
Grain	Karmelowy Czerwony	0.12 kg (1.9%)	75 %	59
Grain	Caramel pils	0.18 kg (2.8%)	75 %	5
Grain	Słód kawowy 250	0.2 kg (3.1%)	77 %	25
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.6%)	68 %	1200
Grain	Jęczmień palony	0.05 kg (0.8%)	55 %	985
Grain	Carabelge	0.11 kg (1.7%)	80 %	30
Grain	Carafa II	0.25 kg (3.9%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	40 g	60 min	11.4 %

Boil	Simcoe	40 g	30 min	11.4 %
Boil	Simcoe	20 g	15 min	11.4 %
Whirlpool	Amarillo	20 g	0 min	8.9 %
Dry Hop	Amarillo	80 g	4 day(s)	8.9 %