

# stout

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **60**
- SRM **34.9**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	1.5 kg (50%)	85 %	5
Grain	Weyermann - Pilsner Malt	1 kg (33.3%)	81 %	5
Grain	Weyermann - Chocolate Wheat	0.5 kg (16.7%)	74 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	10 min	11 %
Boil	lunga	20 g	60 min	11 %
Mash	lunga	50 g	120 min	11 %