

## american stout

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **126**
- SRM **26.9**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.8 liter(s)**
- Total mash volume **5.1 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 **3.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **7.6 liter(s)** of wort

### Fermentables

| Type  | Name                         | Amount         | Yield  | EBC  |
|-------|------------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt         | 1 kg (78.1%)   | 80 %   | 5    |
| Grain | Roasted Barley               | 0.06 kg (4.7%) | 55 %   | 591  |
| Grain | Strzegom<br>Czekoladowy 1200 | 0.06 kg (4.7%) | 68 %   | 1202 |
| Grain | Carawheat (GR)               | 0.06 kg (4.7%) | 68 %   | 79   |
| Grain | Simpsons - Coffee<br>Malt    | 0.05 kg (3.9%) | 74 %   | 296  |
| Grain | Special B Malt               | 0.05 kg (3.9%) | 65.2 % | 315  |

### Hops

| Use for | Name           | Amount | Time   | Alpha acid |
|---------|----------------|--------|--------|------------|
| Boil    | Southern Cross | 15 g   | 60 min | 14 %       |
| Boil    | Nelson Sauvin  | 15 g   | 10 min | 11 %       |
| Boil    | Rakau (NZ)     | 25 g   | 5 min  | 9.5 %      |
| Boil    | Southern Cross | 20 g   | 0 min  | 14 %       |