

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 Czekoladowy 1200	0.06 kg (4.7%)	68 %	1202
Grain	Carawheat (GR)	0.06 kg (4.7%)	68 %	79
Grain	Simpsons - Coffee 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 Sauvín	15 g	10 min	11 %
Boil	Rakau (NZ)	25 g	5 min	9.5 %
Boil	Southern Cross	20 g	0 min	14 %