

# American Stout/Marxam BIPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **52**
- SRM **44.5**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.7 liter(s)**
- Total mash volume **31.7 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24.7 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5 kg (70.9%)	81 %	4
Grain	Jęczmień palony	0.55 kg (7.8%)	55 %	985
Grain	Strzegom Karmel 150	0.5 kg (7.1%)	75 %	150
Grain	Weyermann - Carafa II	0.5 kg (7.1%)	70 %	837
Grain	Biscuit Malt	0.5 kg (7.1%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	28 g	60 min	15.5 %
Aroma (end of boil)	Columbus	25 g	5 min	15.5 %
Aroma (end of boil)	Cascade	50 g	5 min	6 %
Dry Hop	Cascade	60 g	4 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
LalBrew Voss Kveik Ale Yeast	Ale	Slant	100 ml	Lallemand