

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 % |