

Prosty American Stout (BYO) #2 - 12l

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **54**
- SRM **41.5**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Soufflet Pilzneński	2.9 kg (68.1%)	80 %	---
Grain	Strzegom Pilzneński	0.7 kg (16.4%)	80 %	4
Grain	Strzegom Barwiący	0.24 kg (5.6%)	68 %	1300
Grain	Strzegom Karmel 150	0.18 kg (4.2%)	75 %	150
Grain	Strzegom Czekoladowy 1200	0.14 kg (3.3%)	68 %	1202
Grain	Jęczmień palony	0.1 kg (2.3%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	18 g	60 min	16.5 %
Aroma (end of boil)	Cascade	30 g	5 min	6 %
Aroma (end of boil)	Chinook	12 g	5 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	900 ml	FM