

## RPA Stout

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **60**
- SRM **30.6**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **6.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1 kg (41.7%)	79 %	6
Grain	Monachijski	0.3 kg (12.5%)	80 %	16
Grain	Pszeniczny	0.3 kg (12.5%)	85 %	4
Grain	Monachijski Ciemny Steinbach	0.3 kg (12.5%)	100 %	30
Grain	Jęczmień palony	0.2 kg (8.3%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.1 kg (4.2%)	68 %	1200
Sugar	Brown Sugar, Dark	0.2 kg (8.3%)	100 %	99

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	southern star	5 g	60 min	15.8 %
Boil	southern star	15 g	30 min	15.8 %
Boil	southern star	15 g	5 min	15.8 %
Aroma (end of boil)	southern star	15 g	0 min	15.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	20 ml	fermentis