

# Raspberry AmeriStout

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **65**
- SRM **30.7**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **17 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzniejszy	3.7 kg (65.5%)	80 %	4
Grain	Strzegom Karmel 150	0.3 kg (5.3%)	75 %	150
Grain	Czekoladowy	0.4 kg (7.1%)	60 %	788
Grain	Jęczmień palony	0.25 kg (4.4%)	55 %	985
Grain	Viking Pale Ale malt	1 kg (17.7%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	30 g	65 min	17 %
Aroma (end of boil)	Mosaic	10 g	15 min	10 %
Aroma (end of boil)	Mosaic	30 g	5 min	10 %
Dry Hop	Mosaic	10 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Maliny	2000 g	Secondary	5 day(s)