

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) |