American Stout/Marxam BIPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **50**
- SRM **43.2**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.7 liter(s)**
- Total mash volume **31.7 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.7 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg *(70.9%)*	81 %	4
Grain	Jęczmień palony	0.55 kg *(7.8%)*	55 %	985
Grain	Strzegom Karmel 150	0.5 kg *(7.1%)*	75 %	150
Grain	Weyermann - Carafa II	0.5 kg *(7.1%)*	70 %	837
Grain	Biscuit Malt	0.5 kg *(7.1%)*	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	25 g	60 min	5 %
Boil	Magnum PL	25 g	60 min	12.9 %
Aroma (end of boil)	Centennial	25 g	5 min	10.5 %
Aroma (end of boil)	Cascade	50 g	5 min	6 %
Dry Hop	Cascade	50 g	4 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
LalBrew Voss Kveik Ale Yeast	Ale	Slant	100 ml	Lallemand

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Notes

- Nie zlewać na cichą do drugiego wiadra - niepotrzebne ryzyko infekcji, dodatkowy kontakt piwa z tlenem.

  Zadbać, by chmieliny po chmieleniu na zimno nie przedostały się do butelkowanego piwa - możliwy gushing.

  Bazą jest zestaw surowców na BIPA z Marxam - dodałem kilka składników, żeby zrobić z tego American Stout.
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