# American Stout/Marxam BIPA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **52**
- SRM **44.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 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 **8.9 liter(s)** of **76C** water or to achieve **26.5 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 | Columbus | 28 g | 60 min | 15.5 % |
| Aroma (end of boil) | Columbus | 25 g | 5 min | 15.5 % |
| Aroma (end of boil) | Cascade | 50 g | 5 min | 6 % |
| Dry Hop | Cascade | 60 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.