

#14 AMERICAN STOUT (ZOMBIE JUICE)

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **44**
- SRM **25.4**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

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

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	6 kg (90.9%)	80.5 %	6
Grain	Jęczmień palony	0.3 kg (4.5%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.5%)	68 %	1200
Grain	Strzegom Karmel 150	0.2 kg (3%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	45 g	60 min	9.4 %
Boil	Centennial	25 g	5 min	9.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	300 ml	Fermentum Mobile