

# American Stout/Marxam BIPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **51**
- 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 | Pilznieński           | 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  |