

Stut

an All Grain **American Stout** by **Knut Andreas Kvåle**

Fermentables

Amount	Fermentable	Use
4.8 kg	Pale Ale Viking	Mash
0.6 kg	Caramel/Crystal 60L (US)	Mash
0.5 kg	Chocolate (UK)	Mash

Hops

Amount	Hop	Time
44.0 g	Galena (US)	60 min
23.0 g	Galena (US)	10 min
9.0 g	Galena (US)	1 min

Yeasts

Name	Lab/Product
California V Ale Yeast	White Labs WLP051

Stats

Batch & Boil

Batch Size

22.0 L

Boil Time

60 min

Properties

OG

1.061

FG

1.017

IBU

67

ABV

5.8%

Color

35 SRM

Balance

Very Bitter

