

## #33 Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **21**
- SRM **22.8**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **31.3 liter(s)**

### Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **23.1 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt        | 5.5 kg (66.7%) | 80 %  | 5    |
| Grain | Strzegom Monachijski typ II | 1.5 kg (18.2%) | 79 %  | 22   |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (3%)   | 68 %  | 1200 |
| Grain | Płatki owsiane              | 0.5 kg (6.1%)  | 85 %  | 3    |
| Grain | Abbey Malt Weyermann        | 0.4 kg (4.8%)  | 75 %  | 45   |
| Grain | Jęczmień palony             | 0.1 kg (1.2%)  | 55 %  | 985  |

### Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 15 g   | 60 min | 15.5 %     |
| Boil    | Northern Brewer        | 15 g   | 5 min  | 9 %        |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| American Ale | Ale  | Slant | 100 ml | ---        |

## Notes

- Warzenie  
OG

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*Dec 4, 2018, 2:49 PM*