

## #35 Arkonian Stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **42**
- SRM **40.3**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

### Steps

- Temp **67 C**, Time **80 min**
- Temp **75 C**, Time **15 min**

### Mash step by step

- Heat up **16.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **15 min** at **75C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (63.1%)	81 %	4
Grain	Strzegom Monachijski typ II	1 kg (18%)	79 %	22
Grain	Strzegom Czekoladowy ciemny	0.3 kg (5.4%)	68 %	1200
Grain	Jęczmień palony	0.5 kg (9%)	55 %	985
Grain	Płatki owsiane	0.25 kg (4.5%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	11 %
Boil	Sybilla	20 g	30 min	6.9 %
Aroma (end of boil)	Magnum	30 g	3 min	11 %
Aroma (end of boil)	Sybilla	30 g	3 min	6.9 %
Dry Hop	Magnum	25 g	2 day(s)	13.5 %
Dry Hop	Sybilla	25 g	2 day(s)	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	11 g	Fermentis
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