

Bakke Brygg Havrestout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **27**
- SRM **40.7**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **77C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett- Maris Otter	4.5 kg (66.2%)	81 %	6
Grain	Platki owsiane	0.7 kg (10.3%)	85 %	3
Grain	Chocolate Malt (UK)	0.5 kg (7.4%)	73 %	1175
Grain	Amber Malt	0.5 kg (7.4%)	75 %	50
Grain	special x	0.2 kg (2.9%)	72 %	350
Grain	Simpsons - Crystal Dark	0.1 kg (1.5%)	74 %	158
Grain	Extra black	0.3 kg (4.4%)	65 %	1350

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	60 min	4.5 %
Boil	Willamette	35 g	15 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lalbrew - Nottingham	Ale	Dry	11 g	Lalbrew