

# Bikobeer

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **34**
- SRM **16.1**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.3 kg (80.5%)	80 %	7
Grain	Roasted Barley	0.2 kg (4.9%)	55 %	591
Grain	Oats, Flaked	0.3 kg (7.3%)	80 %	2
Grain	Caramel/Crystal Malt - 120L	0.3 kg (7.3%)	72 %	236

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	30 g	60 min	6.7 %
Aroma (end of boil)	Simcoe	10 g	10 min	13.2 %
Aroma (end of boil)	Hallertau	10 g	10 min	4.5 %
Aroma (end of boil)	Hallertau Blanc	10 g	10 min	6.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Irish Ale	Ale	Liquid	100 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
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Spice	Vanilla	10 g	Boil	10 min
Flavor	Coconut	200 g	Boil	10 min
Flavor	Coconut	200 g	Boil	0 min