

Iekki Stout

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **41**
- SRM **40.8**
- 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 **24.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 2.3 kg (50%) | 80 % | 5 |
| Grain | Płatki owsiane | 1 kg (21.7%) | 85 % | 3 |
| Grain | Caraaroma | 0.5 kg (10.9%) | 78 % | 400 |
| Grain | Viking Malt Wędzony wisnia | 0.3 kg (6.5%) | 82 % | 10 |
| Grain | Carafa III | 0.5 kg (10.9%) | 70 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil | Super Galena | 25 g | 60 min | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|--------|--------|-------------|
| Wyeast - London Ale | Ale | Liquid | 150 ml | Wyeast Labs |