

# Monte Stout

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **56**
- SRM **71.2**
- 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 **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **53 C**, Time **15 min**
- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **50 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (44.1%)	79 %	7.5
Grain	Strzegom Monachijski typ II	1.5 kg (22.1%)	79 %	22
Grain	Strzegom Czekoladowy 1200	1 kg (14.7%)	68 %	1202
Grain	Jęczmień palony	0.5 kg (7.4%)	55 %	985
Grain	Karmelowy	0.5 kg (7.4%)	68 %	600
Adjunct	Płatki owsiane	0.3 kg (4.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	80 g	60 min	4.5 %
Boil	Magnum	20 g	60 min	11.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- 53°C - tylko płatki owsiane !  
*Dec 20, 2016, 9:47 PM*