

# OStout

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **28**
- SRM **55.8**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4 kg (61.5%)	81 %	5
Grain	Simpsons - Roasted Barley	1.5 kg (23.1%)	70 %	1084
Grain	Cara-Pils/Dextrine	1 kg (15.4%)	72 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	12.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---