

# Outmeal Stout z PK

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **26**
- SRM **21.7**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.4 kg (56.2%)	80 %	5
Grain	Caraaroma	0.3 kg (5%)	78 %	400
Grain	Płatki owsiane	0.9 kg (14.9%)	85 %	3
Grain	Fawcett - Pale Chocolate	0.2 kg (3.3%)	71 %	600
Grain	Fawcett - Brown	0.15 kg (2.5%)	72 %	180
Grain	Jęczmień palony	0.1 kg (1.7%)	55 %	985
Grain	Weyermann - Pale Ale Malt	1 kg (16.5%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown	35 g	45 min	8.2 %
Boil	English Golding	15 g	5 min	4.8 %

## Yeasts

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