

# Pilgrim Stout

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **31**
- SRM **58.1**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.3 liter(s)**
- Total mash volume **5.7 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **4.3 liter(s)** of strike water to **75.9C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **20 min** at **72C**
- Sparge using **28.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny	1.7 kg (28.2%)	90 %	621
Liquid Extract	WES ekstrakt słodowy jasny	2.9 kg (48.2%)	80 %	60
Grain	Płatki owsiane	0.14 kg (2.3%)	85 %	3
Grain	Strzegom Karmel 300	0.5 kg (8.3%)	70 %	299
Grain	Strzegom Czekoladowy jasny	0.5 kg (8.3%)	68 %	400
Grain	Extra black	0.13 kg (2.2%)	65 %	1400
Grain	Jęczmień palony	0.15 kg (2.5%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pilgrim	30 g	60 min	10 %
Aroma (end of boil)	Pilgrim	20 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	---