

# Stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **42**
- SRM **45.8**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **26.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76%)	80 %	5
Grain	Płatki owsiane	0.43 kg (6.5%)	85 %	3
Grain	Jęczmień palony	0.2 kg (3%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.75 kg (11.4%)	68 %	1200
Grain	Pszeniczny	0.2 kg (3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Golding	50 g	60 min	5 %
Boil	Northdown	30 g	15 min	8.2 %
Whirlpool	Northdown	20 g	15 min	8.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	Fermentis warka 1
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	11 g	Mangrove Jack's warka 2

## Notes

- Podgrzanie do 64 wsypanie słodów i trzymanie 45 min  
72 stopnie 15 min tu zadanie ciemnych słodów  
Wygrzew do 76stopni przejście do gotowania

1 warka wyszła 22 litry 13,5 blg zadane s-33  
2 warka wyszła 13blg zadane m42

do warki nr 1 po 24h dodana kawa cold brew (1l wody 200g kawy)  
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