

Stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **26**
- SRM **28.7**
- 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 **4.3 liter(s) / kg**
- Mash size **31.1 liter(s)**
- Total mash volume **38.4 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **31.1 liter(s)** of strike water to **75.8C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **15 min** at **76C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (82.9%)	80 %	5
Grain	Płatki owsiane	0.4 kg (5.5%)	85 %	3
Grain	Strzegom Czekoladowy ciemny	0.25 kg (3.5%)	68 %	1200
Grain	Strzegom Czekoladowy jasny	0.24 kg (3.3%)	68 %	400
Grain	Jęczmień palony	0.25 kg (3.5%)	55 %	985
Grain	Płatki jęczmienne błyskawicze	0.1 kg (1.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	60 min	5.3 %
Boil	East Kent Goldings	30 g	10 min	4.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	20 g	Danstar