

Stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **22**
- SRM **24.6**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3.85 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **76.5C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4 kg (76.9%)	81 %	6
Grain	Płatki owsiane	0.5 kg (9.6%)	60 %	3
Grain	Jęczmień palony	0.25 kg (4.8%)	55 %	985
Grain	Czekoladowy	0.2 kg (3.8%)	60 %	788
Grain	Fawcett - Brown	0.25 kg (4.8%)	72 %	180

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	25 g	60 min	7.6 %
Boil	Fuggles	50 g	5 min	4.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Liquid	500 ml	Omega Labs

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min