

STOUT (21/09)

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **19**
- SRM **38.9**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **17.4 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **73 C**, Time **25 min**
- Temp **79 C**, Time **0 min**

Mash step by step

- Heat up **13.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **25 min** at **73C**
- Keep mash **0 min** at **79C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|------|
| Grain | Pilzneński | 3 kg (69%) | 81 % | 4 |
| Grain | Oats, Flaked | 0.5 kg (11.5%) | 80 % | 2 |
| Grain | Caraamber | 0.25 kg (5.7%) | 75 % | 59 |
| Grain | Jęczmień palony | 0.2 kg (4.6%) | 55 % | 985 |
| Grain | Weyermann - Carafa III | 0.4 kg (9.2%) | 70 % | 1024 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 30 g | 40 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|---------|--------|
| Flavor | łuska kakaowa | 250 g | Mash | 60 min |