

OutStoIt

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **22**
- SRM **27.8**
- 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 **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2 kg (28.2%)	80 %	16
Grain	Viking Pale Ale malt	2.5 kg (35.2%)	80 %	5
Grain	Słód owsiany Fawcett	0.5 kg (7%)	61 %	5
Grain	Płatki owsiane	0.8 kg (11.3%)	85 %	3
Grain	Płatki pszeniczne	0.4 kg (5.6%)	85 %	3
Grain	Strzegom Karmel 300	0.3 kg (4.2%)	70 %	299
Grain	Jęczmień palony	0.3 kg (4.2%)	55 %	985
Grain	Czekoladowy	0.3 kg (4.2%)	60 %	788

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM13 Irlandzkie Ciemności	Ale	Liquid	150 ml	Fermentum Mobile
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