

## Casual Friday - Stout

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **70.5**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **9.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.6 kg (51.6%)	82 %	4
Grain	Oats, Flaked	0.5 kg (16.1%)	80 %	2
Grain	Fawcett - Red Crystal	0.15 kg (4.8%)	70 %	400
Grain	Fawcett - Pale Chocolate	0.15 kg (4.8%)	71 %	1150
Grain	Castle Malting - palone ziarno jęczmienia	0.7 kg (22.6%)	55 %	1100

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	9.4 %
Boil	lunga	5 g	15 min	9.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
OYL-016	Ale	Slant	100 ml	Fermentis