

# OSTOUT

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **35**
- SRM **22.4**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **66 C**, Time **20 min**
- Temp **74 C**, Time **25 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **20 min** at **66C**
- Keep mash **25 min** at **74C**
- Keep mash **1 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type    | Name                        | Amount         | Yield | EBC  |
|---------|-----------------------------|----------------|-------|------|
| Grain   | Strzegom Pale Ale           | 2 kg (40.8%)   | 79 %  | 6    |
| Grain   | Strzegom Monachijski typ I  | 2 kg (40.8%)   | 79 %  | 16   |
| Adjunct | Płatki owsiane              | 0.6 kg (12.2%) | 85 %  | 3    |
| Grain   | Strzegom Czekoladowy ciemny | 0.15 kg (3.1%) | 68 %  | 1200 |
| Grain   | Jęczmień palony             | 0.15 kg (3.1%) | 55 %  | 985  |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Fuggles            | 50 g   | 60 min | 4.5 %      |
| Boil    | East Kent Goldings | 25 g   | 20 min | 5.1 %      |
| Boil    | East Kent Goldings | 25 g   | 5 min  | 5.1 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |