

OSTOUT

- 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 |