

# Stout

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **29**
- SRM **21.2**
- 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 **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**
- Temp **72 C**, Time **20 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3 kg (50.8%)	80.5 %	2
Grain	Monachijski	2 kg (33.9%)	80 %	16
Grain	Oats, Flaked	0.5 kg (8.5%)	80 %	2
Grain	Jęczmień palony	0.4 kg (6.8%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	50 min	10 %
Boil	Lublin (Lubelski)	20 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP002 - English Ale Yeast	Ale	Liquid	15 ml	White Land