

Stout

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **25**
- SRM **26.8**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **29 liter(s)**

Steps

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

Mash step by step

- Heat up **21.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (69.1%)	80 %	5
Grain	Oats, Flaked	1.2 kg (16.6%)	80 %	2
Grain	Abbey Malt Weyermann	0.4 kg (5.5%)	75 %	45
Grain	Fawcett - Pale Chocolate	0.64 kg (8.8%)	71 %	600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	30 min	11 %

Yeasts

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