

## Stout2

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **25**
- SRM **33.7**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **55 liter(s)**
- Trub loss **5 %**
- Size with trub loss **57.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **69.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **46.3 liter(s)**
- Total mash volume **61.7 liter(s)**

### Steps

- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **46.3 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **38.7 liter(s)** of **76C** water or to achieve **69.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (32.4%)	80 %	4
Grain	Viking Pale Ale malt	5 kg (32.4%)	80 %	5
Grain	Strzegom Monachijski typ II	2 kg (13%)	79 %	22
Grain	Pszeniczny	1 kg (6.5%)	85 %	4
Grain	Fawcett - Dark Crystal	0.47 kg (3%)	71 %	300
Grain	Viking Malt Wędzony Czereśnią	0.15 kg (1%)	82 %	10
Grain	Abbey Castle	0.3 kg (1.9%)	80 %	45
Grain	Carafa III	0.5 kg (3.2%)	70 %	1034
Grain	Black1200	0.2 kg (1.3%)	68 %	1202
Grain	Extra black	0.4 kg (2.6%)	65 %	1400
Grain	Czekoladowy	0.4 kg (2.6%)	60 %	788

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	30 g	80 min	17 %

Boil	Lublin (Lubelski)	30 g	80 min	4 %
Boil	Lublin (Lubelski)	35 g	0 min	4 %