

Bikobeer

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **34**
- SRM **16.1**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3.3 kg (80.5%) | 80 % | 7 |
| Grain | Roasted Barley | 0.2 kg (4.9%) | 55 % | 591 |
| Grain | Oats, Flaked | 0.3 kg (7.3%) | 80 % | 2 |
| Grain | Caramel/Crystal Malt - 120L | 0.3 kg (7.3%) | 72 % | 236 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | Hallertau Blanc | 30 g | 60 min | 6.7 % |
| Aroma (end of boil) | Simcoe | 10 g | 10 min | 13.2 % |
| Aroma (end of boil) | Hallertau | 10 g | 10 min | 4.5 % |
| Aroma (end of boil) | Hallertau Blanc | 10 g | 10 min | 6.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|--------|--------|-------------|
| Wyeast - Irish Ale | Ale | Liquid | 100 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|---------|-------|------|--------|
| Spice | Vanilla | 10 g | Boil | 10 min |
| Flavor | Coconut | 200 g | Boil | 10 min |
| Flavor | Coconut | 200 g | Boil | 0 min |