

Mokebe BA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **30**
- SRM **28.2**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **26.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Maris Otter | 5 kg (74.2%) | 81 % | 6 |
| Grain | Munich Malt | 0.46 kg (6.8%) | 80 % | 18 |
| Grain | Caramel/Crystal Malt - 80L | 0.5 kg (7.4%) | 74 % | 200 |
| Grain | Caramunich Typ II Weyermann | 0.235 kg (3.5%) | 73 % | 120 |
| Grain | Roasted Barley | 0.34 kg (5%) | 55 % | 1200 |
| Grain | Oats, Flaked | 0.2 kg (3%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 50 g | 60 min | 5 % |
| Boil | Fuggles | 30 g | 15 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|------------|
| WLP002 - English Ale Yeast | Ale | Liquid | 40 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|-------|
| Fining | irish moss | 5 g | Boil | 5 min |

Notes

- 14.1 brix (13.6 blg) before boiling
16.5 brix (15.9 blg) after pitching yeast
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