

OutStořt

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **22**
- SRM **27.8**
- 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 **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Monachijski | 2 kg (28.2%) | 80 % | 16 |
| Grain | Viking Pale Ale malt | 2.5 kg (35.2%) | 80 % | 5 |
| Grain | Słód owsiany Fawcett | 0.5 kg (7%) | 61 % | 5 |
| Grain | Płatki owsiane | 0.8 kg (11.3%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.4 kg (5.6%) | 85 % | 3 |
| Grain | Strzegom Karmel 300 | 0.3 kg (4.2%) | 70 % | 299 |
| Grain | Jęczmień palony | 0.3 kg (4.2%) | 55 % | 985 |
| Grain | Czekoladowy | 0.3 kg (4.2%) | 60 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------------------------|-----|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 150 ml | Fermentum Mobile |
|------------------------------|-----|--------|--------|------------------|