

# Pierwszy Stout

- Gravity **15.1 BLG**
- ABV ---
- IBU **31**
- SRM **40**
- 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 **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (50%)	79 %	6
Grain	Strzegom Karmel 30	1 kg (16.7%)	75 %	30
Grain	Strzegom Monachijski typ I	1 kg (16.7%)	79 %	16
Grain	Weyermann - Carafa I	0.25 kg (4.2%)	70 %	690
Grain	Jęczmień palony	0.25 kg (4.2%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.5 kg (8.3%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10.5 %
Boil	Marynka	15 g	30 min	10.5 %
Aroma (end of boil)	Marynka	10 g	10 min	10.5 %
Aroma (end of boil)	Marynka	10 g	0 min	10.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	10 g	Safale

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Other	Płatki owsiane	400 g	Boil	60 min