

Stout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **25.2**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.5 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **80 C**, Time **10 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **80C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (54.1%)	80 %	5
Grain	Viking Pilsner malt	1 kg (18%)	82 %	4
Grain	Płatki owsiane	0.5 kg (9%)	60 %	3
Grain	Strzegom Karmel 150	0.5 kg (9%)	75 %	150
Grain	Weyermann - Chocolate Rye	0.3 kg (5.4%)	20 %	493
Grain	Jęczmień palony	0.25 kg (4.5%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	25 g	60 min	6.6 %
Boil	Fuggles	25 g	10 min	6.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	50 ml	Omega Labs