

## STOUT 4

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **34**
- SRM **36.4**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.6 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **21.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5 kg (69.9%)	81 %	6
Grain	Simpsons - Owsiany	1 kg (14%)	74 %	3
Grain	Fawcett - Pale Chocolate	0.4 kg (5.6%)	71 %	600
Grain	Weyermann - czekoladowy pszeniczny	0.4 kg (5.6%)	65 %	1000
Grain	Simpsons - Crystal Light	0.2 kg (2.8%)	69 %	105
Grain	Weyermann - jęczmień palony	0.15 kg (2.1%)	65 %	1100

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	12.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	---

### Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	węglan wapnia kreda	8 g	Mash	60 min
Other	pożywka Wyeast	2.7 g	Boil	10 min
Fining	whirlfloc tabletki	1.5 g	Boil	10 min