

# Stout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **34**
- SRM **34.8**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

| Type    | Name                             | Amount        | Yield  | EBC |
|---------|----------------------------------|---------------|--------|-----|
| Grain   | Strzegom Pale Ale                | 5 kg (68.5%)  | 79 %   | 6   |
| Grain   | Fawcett - Brown                  | 0.6 kg (8.2%) | 72 %   | 180 |
| Grain   | Chocolate malt<br>Thomas Fawcett | 0.6 kg (8.2%) | 70 %   | 493 |
| Grain   | Castle Cafe                      | 0.5 kg (6.8%) | 75.5 % | 480 |
| Adjunct | Płatki owsiane                   | 0.4 kg (5.5%) | 60 %   | 6   |
| Grain   | Jęczmień palony                  | 0.2 kg (2.7%) | 55 %   | 985 |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 30 g   | 60 min | 13.5 %     |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 300 ml | Safale     |

## Notes

- węglan wapnia 12g  
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