

Stout II

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **26**
- SRM **26.2**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.5 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (74.6%)	80 %	5
Grain	Weyermann - Carapils	0.65 kg (9.7%)	78 %	4
Grain	Oats, Flaked	0.4 kg (6%)	80 %	2
Grain	Strzegom Karmel 600	0.3 kg (4.5%)	68 %	601
Grain	Jęczmień palony	0.25 kg (3.7%)	55 %	985
Grain	Strzegom Barwiący	0.1 kg (1.5%)	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	12.9 %
Boil	East Kent Goldings	20 g	15 min	5.1 %
Aroma (end of boil)	Styrian Golding	30 g	1 min	4.8 %

Extras

Type	Name	Amount	Use for	Time
Fining	żelatyna	5 g	Secondary	5 day(s)