

Stout po RIS

- Gravity **13.1 BLG**
- ABV ---
- IBU ---
- SRM **34.6**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **73 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.5 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **45 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 2.3 kg (37.4%) | 79 % | 22 |
| Grain | Strzegom Pale Ale | 2.3 kg (37.4%) | 79 % | 6 |
| Grain | Jęczmień palony | 0.15 kg (2.4%) | 55 % | 985 |
| Grain | Carafa II | 0.2 kg (3.3%) | 70 % | 812 |
| Grain | Caraaroma | 0.2 kg (3.3%) | 78 % | 400 |
| Grain | Caramunich II | 0.2 kg (3.3%) | 70 % | 120 |
| Grain | Oats, Flaked | 0.2 kg (3.3%) | 80 % | 2 |
| Grain | Barley, Flaked | 0.2 kg (3.3%) | 70 % | 4 |
| Grain | Strzegom pszeniczny | 0.2 kg (3.3%) | 81 % | 6 |
| Grain | Karmelowy Pszeniczny Strzegom | 0.2 kg (3.3%) | 79 % | 130 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Mash | Lublin (Lubelski) | 50 g | 60 min | 4 % |
| Mash | lunga | 50 g | 15 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|-------|-------|--------|------------|
| Gozdawa Belgian Fruit Spicy Ale Yeast | Wheat | Slant | 200 ml | Gozdawa |