

# Testowy Stout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **28**
- SRM **28**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **8 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **20.9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **15.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	0.664 kg (12.7%)	80 %	4
Grain	Caraaroma	0.749 kg (14.3%)	78 %	400
Grain	Płatki pszeniczne	0.6 kg (11.5%)	60 %	3
Grain	Pale Malt (2 Row) UK	3 kg (57.5%)	78 %	6
Grain	Jęczmień palony	0.052 kg (1%)	55 %	985
Grain	Carafa I Special	0.155 kg (3%)	70 %	950

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	5 g	60 min	13 %
Boil	Chinook	40 g	10 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis