

time'stOUT v.2

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **33**
- SRM **31.1**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **75C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (74.1%)	81 %	4
Grain	Jęczmień palony	0.5 kg (9.3%)	55 %	985
Grain	caramel aromatic	0.4 kg (7.4%)	78 %	180
Grain	Płatki owsiane	0.5 kg (9.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	28 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Slant	300 ml	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	Węglan wapnia	4 g	Mash	---