

# UroStout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **21**
- SRM **24.5**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

## Fermentables

| Type  | Name                                   | Amount         | Yield | EBC  |
|-------|--|----------------|-------|------|
| Grain | Pilzneński                             | 3 kg (61.2%)   | 81 %  | 4    |
| Grain | Weyermann<br>Caramunich 3              | 0.5 kg (10.2%) | 76 %  | 150  |
| Grain | Fawcett - Pale<br>Chocolate            | 0.3 kg (6.1%)  | 71 %  | 600  |
| Grain | Fawcett -<br>Pszeniczny<br>Czekoladowy | 0.1 kg (2%)    | 73 %  | 1001 |
| Grain | Płatki owsiane                         | 1 kg (20.4%)   | 60 %  | 3    |

## Hops

| Use for | Name           | Amount | Time   | Alpha acid |
|---------|----------------|--------|--------|------------|
| Boil    | rody hodowlane | 20 g   | 60 min | 9 %        |

## Yeasts

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