

#35 Arkonian Stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **42**
- SRM **40.3**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

Steps

- Temp **67 C**, Time **80 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **15 min** at **75C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Pilzneński | 3.5 kg (63.1%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ II | 1 kg (18%) | 79 % | 22 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (5.4%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.5 kg (9%) | 55 % | 985 |
| Grain | Płatki owsiane | 0.25 kg (4.5%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Magnum | 20 g | 60 min | 11 % |
| Boil | Sybilla | 20 g | 30 min | 6.9 % |
| Aroma (end of boil) | Magnum | 30 g | 3 min | 11 % |
| Aroma (end of boil) | Sybilla | 30 g | 3 min | 6.9 % |
| Dry Hop | Magnum | 25 g | 2 day(s) | 13.5 % |
| Dry Hop | Sybilla | 25 g | 2 day(s) | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-----|------|-----------|
| Safale S-04 | Ale | Dry | 11 g | Fermentis |
|-------------|-----|-----|------|-----------|