

Dry stout

- Gravity **10 BLG**
- ABV **4 %**
- IBU **26**
- SRM **31.5**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **18.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.8 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **8.9 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **0 min** at **77C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 1.8 kg (61%) | 80 % | 5 |
| Grain | Brown Malt (British Chocolate) | 0.25 kg (8.5%) | 70 % | 175 |
| Grain | Słód owsiany Fawcett | 0.25 kg (8.5%) | 61 % | 5 |
| Grain | Płatki pszeniczne | 0.2 kg (6.8%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.1 kg (3.4%) | 60 % | 3 |
| Grain | Carafa special III | 0.1 kg (3.4%) | 70 % | 1300 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.25 kg (8.5%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 12 g | 60 min | 12.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|--------|--------|------------|
| WLP001 - California Ale Yeast | Ale | Liquid | 60 ml | White Labs |