

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