

# Pilgrim Stout

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **31**
- SRM **58.1**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.3 liter(s)**
- Total mash volume **5.7 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **4.3 liter(s)** of strike water to **75.9C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **20 min** at **72C**
- Sparge using **28.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type           | Name                       | Amount         | Yield | EBC  |
|----------------|----------------------------|----------------|-------|------|
| Liquid Extract | ekstrakt słodowy ciemny    | 1.7 kg (28.2%) | 90 %  | 621  |
| Liquid Extract | WES ekstrakt słodowy jasny | 2.9 kg (48.2%) | 80 %  | 60   |
| Grain          | Płatki owsiane             | 0.14 kg (2.3%) | 85 %  | 3    |
| Grain          | Strzegom Karmel 300        | 0.5 kg (8.3%)  | 70 %  | 299  |
| Grain          | Strzegom Czekoladowy jasny | 0.5 kg (8.3%)  | 68 %  | 400  |
| Grain          | Extra black                | 0.13 kg (2.2%) | 65 %  | 1400 |
| Grain          | Jęczmień palony            | 0.15 kg (2.5%) | 55 %  | 985  |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Pilgrim | 30 g   | 60 min | 10 %       |
| Aroma (end of boil) | Pilgrim | 20 g   | 15 min | 10 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | ---        |