

# Stout

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **42**
- SRM **27.3**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **70 C**, Time **90 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **90 min** at **70C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (56.6%)	81 %	4
Grain	Monachijski	1 kg (18.9%)	80 %	16
Grain	Jęczmień palony	0.25 kg (4.7%)	55 %	985
Grain	Barwiący	0.25 kg (4.7%)	55 %	985
Grain	Płatki owsiane	0.8 kg (15.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale