

Stout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **34**
- SRM **34.8**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------------|---------------|--------|-----|
| Grain | Strzegom Pale Ale | 5 kg (68.5%) | 79 % | 6 |
| Grain | Fawcett - Brown | 0.6 kg (8.2%) | 72 % | 180 |
| Grain | Chocolate malt Thomas Fawcett | 0.6 kg (8.2%) | 70 % | 493 |
| Grain | Castle Cafe | 0.5 kg (6.8%) | 75.5 % | 480 |
| Adjunct | Płatki owsiane | 0.4 kg (5.5%) | 60 % | 6 |
| Grain | Jęczmień palony | 0.2 kg (2.7%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 300 ml | Safale |

Notes

- węglan wapnia 12g
Mar 30, 2018, 5:57 PM