

# Stout

- Gravity **16.7 BLG**
- ABV ---
- IBU **31**
- SRM **40**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

- Temp **38 C**, Time **20 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **22.2 liter(s)** of strike water to **41C**
- Add grains
- Keep mash **20 min** at **38C**
- Keep mash **45 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount        | Yield | EBC  |
|-------|---------------------------|---------------|-------|------|
| Grain | Strzegom Pale Ale         | 4 kg (54.1%)  | 79 %  | 6    |
| Grain | Żytni                     | 2 kg (27%)    | 85 %  | 8    |
| Grain | Jęczmień palony           | 0.3 kg (4.1%) | 55 %  | 985  |
| Grain | Strzegom Barwiący         | 0.3 kg (4.1%) | 68 %  | 1300 |
| Grain | Strzegom Karmel 600       | 0.2 kg (2.7%) | 68 %  | 601  |
| Grain | Strzegom Czekoladowy 1200 | 0.3 kg (4.1%) | 68 %  | 1202 |
| Grain | Strzegom pszeniczny       | 0.3 kg (4.1%) | 81 %  | 6    |

## Hops

| Use for | Name          | Amount | Time   | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil    | Kent Goldings | 45 g   | 60 min | 5.5 %      |
| Boil    | Kent Goldings | 45 g   | 10 min | 5.5 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|             |     |     |        |        |
|-------------|-----|-----|--------|--------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |
|-------------|-----|-----|--------|--------|