

# Stout

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **30**
- SRM **39.5**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale Castlemalting	3.5 kg (54.7%)	83 %	8
Grain	Monachijski	0.5 kg (7.8%)	80 %	16
Grain	Płatki pszeniczne	0.5 kg (7.8%)	60 %	3
Grain	Płatki owsiane	0.5 kg (7.8%)	60 %	3
Grain	Słód Żytni Czekoladowy	0.3 kg (4.7%)	60 %	650
Grain	Weyermann - Carafa I	0.3 kg (4.7%)	70 %	690
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (4.7%)	73 %	1001
Grain	Caraaroma	0.3 kg (4.7%)	78 %	400
Grain	Słód owsiany Fawcett	0.2 kg (3.1%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	50 g	60 min	6 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	23 g	Safale