

Stout II

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **26**
- SRM **26.2**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.5 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (74.6%) | 80 % | 5 |
| Grain | Weyermann - Carapils | 0.65 kg (9.7%) | 78 % | 4 |
| Grain | Oats, Flaked | 0.4 kg (6%) | 80 % | 2 |
| Grain | Strzegom Karmel 600 | 0.3 kg (4.5%) | 68 % | 601 |
| Grain | Jęczmień palony | 0.25 kg (3.7%) | 55 % | 985 |
| Grain | Strzegom Barwiący | 0.1 kg (1.5%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 12.9 % |
| Boil | East Kent Goldings | 20 g | 15 min | 5.1 % |
| Aroma (end of boil) | Styrian Golding | 30 g | 1 min | 4.8 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|-----------|----------|
| Fining | żelatyna | 5 g | Secondary | 5 day(s) |