

stout v1

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **33**
- SRM **28.9**
- 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 **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 4 kg (68.4%) | 80 % | 5 |
| Grain | Jęczmień palony | 0.25 kg (4.3%) | 55 % | 1000 |
| Grain | Strzegom Karmel 600 | 0.25 kg (4.3%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (1.7%) | 68 % | 1200 |
| Grain | Viking Wheat Malt | 0.25 kg (4.3%) | 83 % | 5 |
| Grain | Oats, Flaked | 1 kg (17.1%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Challenger | 40 g | 60 min | 7 % |
| Boil | East Kent Goldings | 20 g | 10 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 200 ml | --- |