

## time'stOUT

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **37.7**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

### Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **52 C**, Time **15 min**

### Mash step by step

- Heat up **20.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **15 min** at **72C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4.6 kg (67.6%)	79 %	6
Grain	Monachijski	0.7 kg (10.3%)	80 %	16
Grain	Czekoladowy	0.5 kg (7.4%)	60 %	788
Grain	Jęczmień palony	0.5 kg (7.4%)	55 %	985
Grain	Płatki owsiane	0.5 kg (7.4%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	magnum PL	25 g	60 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	30 ml	---