

UroStout

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **22**
- SRM **4.1**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **2500 liter(s)**
- Trub loss **0 %**
- Size with trub loss **2500 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **2750 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2025 liter(s)**
- Total mash volume **2700 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **2025 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **1400 liter(s)** of **76C** water or to achieve **2750 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilznieński | 450 kg (66.7%) | 81 % | 4 |
| Grain | Płatki owsiane | 225 kg (33.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|--------|------------|
| Boil | lunga | 1000 g | 60 min | 10 % |
| Whirlpool | AMORA | 5000 g | 20 min | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |