

## #33 Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **21**
- SRM **22.8**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **31.3 liter(s)**

### Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **23.1 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (66.7%)	80 %	5
Grain	Strzegom Monachijski typ II	1.5 kg (18.2%)	79 %	22
Grain	Strzegom Czekoladowy ciemny	0.25 kg (3%)	68 %	1200
Grain	Płatki owsiane	0.5 kg (6.1%)	85 %	3
Grain	Abbey Malt Weyermann	0.4 kg (4.8%)	75 %	45
Grain	Jęczmień palony	0.1 kg (1.2%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Northern Brewer	15 g	5 min	9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
American Ale	Ale	Slant	100 ml	---

## Notes

- Warzenie  
OG

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