

# Mint Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **19**
- SRM **37.9**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **69 C**, Time **75 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **69C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (63.6%)	80 %	5
Grain	Special B Malt	0.25 kg (4.5%)	65.2 %	315
Grain	Płatki owsiane	1 kg (18.2%)	85 %	3
Grain	Weyermann - Carafa III	0.5 kg (9.1%)	70 %	1024
Grain	Castle Cafe	0.25 kg (4.5%)	75.5 %	480

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP002 - English Ale Yeast	Ale	Slant	150 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	mięta suszona pieprzowa	8 g	Secondary	2 day(s)