

# 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) |