

# Mokebe BA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **30**
- SRM **28.2**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **26.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter	5 kg (74.2%)	81 %	6
Grain	Munich Malt	0.46 kg (6.8%)	80 %	18
Grain	Caramel/Crystal Malt - 80L	0.5 kg (7.4%)	74 %	200
Grain	Caramunich Typ II Weyermann	0.235 kg (3.5%)	73 %	120
Grain	Roasted Barley	0.34 kg (5%)	55 %	1200
Grain	Oats, Flaked	0.2 kg (3%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	60 min	5 %
Boil	Fuggles	30 g	15 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP002 - English Ale Yeast	Ale	Liquid	40 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	irish moss	5 g	Boil	5 min

## Notes

- 14.1 brix (13.6 blg) before boiling  
16.5 brix (15.9 blg) after pitching yeast  
*Jan 17, 2018, 6:29 PM*