

# Stout #1

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **16**
- SRM **27.3**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **375 liter(s)**
- Total mash volume **500 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **375 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **372.7 liter(s)** of **76C** water or to achieve **622.7 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount      | Yield  | EBC  |
|-------|--------------------------|-------------|--------|------|
| Grain | Viking Pale Ale malt     | 75 kg (60%) | 80 %   | 5    |
| Grain | Platki owsiane           | 15 kg (12%) | 85 %   | 3    |
| Grain | Biscuit Malt             | 10 kg (8%)  | 79 %   | 45   |
| Grain | Fawcett - Brown          | 10 kg (8%)  | 72 %   | 180  |
| Grain | Castle Cafe              | 5 kg (4%)   | 75.5 % | 500  |
| Grain | Fawcett - Pale Chocolate | 5 kg (4%)   | 71 %   | 600  |
| Grain | Carafa III               | 5 kg (4%)   | 70 %   | 1034 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Equinox | 300 g  | 60 min | 13.1 %     |