

Stout #1

- 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 %