

stout 14

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **31**
- SRM **31.1**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **30.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **22.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **0 min** at **76C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (66.2%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (13.2%)	79 %	22
Grain	Płatki owsiane	1 kg (13.2%)	60 %	3
Grain	Strzegom Czekoladowy ciemny	0.35 kg (4.6%)	68 %	1200
Grain	Jęczmień palony	0.2 kg (2.6%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	9 %
Boil	Sybilla	30 g	10 min	6.9 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	1 min	5.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
s04	Ale	Dry	11 g	---