

# STOUT '15

---

- Gravity **14.1 BLG**
- ABV ---
- IBU **38**
- SRM **40**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **0 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (65.6%)	79 %	6
Grain	Fawcett - Crystal	0.3 kg (4.9%)	70 %	160
Grain	Strzegom Czekoladowy 1200	0.3 kg (4.9%)	68 %	1202
Grain	Biscuit Castellmalting	0.3 kg (4.9%)	77 %	50
Grain	Jęczmień palony	0.2 kg (3.3%)	55 %	985
Grain	Oats, Flaked	1 kg (16.4%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	50 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale