

Stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **26**
- SRM **28.7**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.3 liter(s) / kg**
- Mash size **31.1 liter(s)**
- Total mash volume **38.4 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **31.1 liter(s)** of strike water to **75.8C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **15 min** at **76C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 6 kg (82.9%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.4 kg (5.5%) | 85 % | 3 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (3.5%) | 68 % | 1200 |
| Grain | Strzegom Czekoladowy jasny | 0.24 kg (3.3%) | 68 % | 400 |
| Grain | Jęczmień palony | 0.25 kg (3.5%) | 55 % | 985 |
| Grain | Płatki jęczmienne błyskawicze | 0.1 kg (1.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Fuggles | 50 g | 60 min | 5.3 % |
| Boil | East Kent Goldings | 30 g | 10 min | 4.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 20 g | Danstar |