

Stout

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **33**
- SRM **26.4**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (76.9%)	80 %	5
Grain	Strzegom Czekoladowy jasny	0.4 kg (7.7%)	68 %	400
Grain	Jęczmień palony	0.3 kg (5.8%)	55 %	985
Grain	Oats, Flaked	0.5 kg (9.6%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	35 g	60 min	8.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis

Notes

- Słod palony i czekoladowy dodane w 50 minucie zacierania
Gęstość początkowa wyszła 1,046
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