

STOUT (21/09)

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **19**
- SRM **38.9**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **17.4 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **73 C**, Time **25 min**
- Temp **79 C**, Time **0 min**

Mash step by step

- Heat up **13.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **25 min** at **73C**
- Keep mash **0 min** at **79C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (69%)	81 %	4
Grain	Oats, Flaked	0.5 kg (11.5%)	80 %	2
Grain	Caraamber	0.25 kg (5.7%)	75 %	59
Grain	Jęczmień palony	0.2 kg (4.6%)	55 %	985
Grain	Weyermann - Carafa III	0.4 kg (9.2%)	70 %	1024

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	40 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	łuska kakaowa	250 g	Mash	60 min