

## STOUT 4

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **34**
- SRM **36.4**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.6 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **21.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

### Fermentables

| Type  | Name                               | Amount         | Yield | EBC  |
|-------|------------------------------------|----------------|-------|------|
| Grain | Simpsons - Maris Otter             | 5 kg (69.9%)   | 81 %  | 6    |
| Grain | Simpsons - Owsiany                 | 1 kg (14%)     | 74 %  | 3    |
| Grain | Fawcett - Pale Chocolate           | 0.4 kg (5.6%)  | 71 %  | 600  |
| Grain | Weyermann - czekoladowy pszeniczny | 0.4 kg (5.6%)  | 65 %  | 1000 |
| Grain | Simpsons - Crystal Light           | 0.2 kg (2.8%)  | 69 %  | 105  |
| Grain | Weyermann - jęczmień palony        | 0.15 kg (2.1%) | 65 %  | 1100 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 30 g   | 60 min | 12.8 %     |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | ---        |

### Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type        | Name                   | Amount | Use for | Time   |
|-------------|------------------------|--------|---------|--------|
| Water Agent | węglan wapnia<br>kreda | 8 g    | Mash    | 60 min |
| Other       | pożywka Wyeast         | 2.7 g  | Boil    | 10 min |
| Fining      | whirlfloc tabletki     | 1.5 g  | Boil    | 10 min |