

# Stout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **34**
- SRM **34.8**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (68.5%)	79 %	6
Grain	Fawcett - Brown	0.6 kg (8.2%)	72 %	180
Grain	Chocolate malt Thomas Fawcett	0.6 kg (8.2%)	70 %	493
Grain	Castle Cafe	0.5 kg (6.8%)	75.5 %	480
Adjunct	Płatki owsiane	0.4 kg (5.5%)	60 %	6
Grain	Jęczmień palony	0.2 kg (2.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	300 ml	Safale

## Notes

- węglan wapnia 12g  
*Mar 30, 2018, 5:57 PM*