

## Stout po RIS

- Gravity **13.1 BLG**
- ABV ---
- IBU ---
- SRM **34.6**
- 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 **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

### Steps

- Temp **63 C**, Time **45 min**
- Temp **73 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **18.5 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **45 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	2.3 kg (37.4%)	79 %	22
Grain	Strzegom Pale Ale	2.3 kg (37.4%)	79 %	6
Grain	Jęczmień palony	0.15 kg (2.4%)	55 %	985
Grain	Carafa II	0.2 kg (3.3%)	70 %	812
Grain	Caraaroma	0.2 kg (3.3%)	78 %	400
Grain	Caramunich II	0.2 kg (3.3%)	70 %	120
Grain	Oats, Flaked	0.2 kg (3.3%)	80 %	2
Grain	Barley, Flaked	0.2 kg (3.3%)	70 %	4
Grain	Strzegom pszeniczny	0.2 kg (3.3%)	81 %	6
Grain	Karmelowy Pszeniczny Strzegom	0.2 kg (3.3%)	79 %	130

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Lublin (Lubelski)	50 g	60 min	4 %
Mash	lunga	50 g	15 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Belgian Fruit Spicy Ale Yeast	Wheat	Slant	200 ml	Gozdawa