

# UroStout

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **22**
- SRM **4.1**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **2500 liter(s)**
- Trub loss **0 %**
- Size with trub loss **2500 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **2750 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2025 liter(s)**
- Total mash volume **2700 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **2025 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **1400 liter(s)** of **76C** water or to achieve **2750 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	450 kg (66.7%)	81 %	4
Grain	Płatki owsiane	225 kg (33.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	1000 g	60 min	10 %
Whirlpool	AMORA	5000 g	20 min	9 %

## Yeasts

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