

#66 Stoutonaut

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **34**
- SRM **25.3**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.5 liter(s)**

Steps

- Temp **68 C**, Time **75 min**

Mash step by step

- Heat up **14.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (61.5%)	80 %	5
Grain	Strzegom Monachijski typ I	0.6 kg (12.3%)	79 %	16
Grain	Oats, Flaked	0.4 kg (8.2%)	80 %	2
Grain	Słód owsiany Fawcett	0.4 kg (8.2%)	61 %	5
Grain	Carafa III Special	0.16 kg (3.3%)	70 %	1034
Grain	Fawcett - Pszeniczny Czekoladowy	0.16 kg (3.3%)	73 %	1001
Grain	Fawcett - Pale Chocolate	0.16 kg (3.3%)	71 %	600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	80 g	40 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13	Ale	Liquid	1 ml	---

Extras

Type	Name	Amount	Use for	Time
Other	whirflock	5 g	Boil	5 min
Other	pożywka	1 g	Boil	5 min