

# Bakke Brygg Havrestout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **27**
- SRM **40.7**
- 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 **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **77C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                    | Amount         | Yield | EBC  |
|-------|-------------------------|----------------|-------|------|
| Grain | Fawcett- Maris Otter    | 4.5 kg (66.2%) | 81 %  | 6    |
| Grain | Platki owsiane          | 0.7 kg (10.3%) | 85 %  | 3    |
| Grain | Chocolate Malt (UK)     | 0.5 kg (7.4%)  | 73 %  | 1175 |
| Grain | Amber Malt              | 0.5 kg (7.4%)  | 75 %  | 50   |
| Grain | special x               | 0.2 kg (2.9%)  | 72 %  | 350  |
| Grain | Simpsons - Crystal Dark | 0.1 kg (1.5%)  | 74 %  | 158  |
| Grain | Extra black             | 0.3 kg (4.4%)  | 65 %  | 1350 |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Fuggles    | 50 g   | 60 min | 4.5 %      |
| Boil    | Willamette | 35 g   | 15 min | 5.2 %      |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Lalbrew - Nottingham | Ale  | Dry  | 11 g   | Lalbrew    |