

Iekki Stout

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **41**
- SRM **40.8**
- 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 **24.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.3 kg (50%)	80 %	5
Grain	Płatki owsiane	1 kg (21.7%)	85 %	3
Grain	Caraaroma	0.5 kg (10.9%)	78 %	400
Grain	Viking Malt Wędzony wisnia	0.3 kg (6.5%)	82 %	10
Grain	Carafa III	0.5 kg (10.9%)	70 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Super Galena	25 g	60 min	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale	Ale	Liquid	150 ml	Wyeast Labs