

Pilgrim Stout

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **31**
- SRM **58.1**
- 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 **4.3 liter(s)**
- Total mash volume **5.7 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **4.3 liter(s)** of strike water to **75.9C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **20 min** at **72C**
- Sparge using **28.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|------|
| Liquid Extract | ekstrakt słodowy ciemny | 1.7 kg (28.2%) | 90 % | 621 |
| Liquid Extract | WES ekstrakt słodowy jasny | 2.9 kg (48.2%) | 80 % | 60 |
| Grain | Płatki owsiane | 0.14 kg (2.3%) | 85 % | 3 |
| Grain | Strzegom Karmel 300 | 0.5 kg (8.3%) | 70 % | 299 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (8.3%) | 68 % | 400 |
| Grain | Extra black | 0.13 kg (2.2%) | 65 % | 1400 |
| Grain | Jęczmień palony | 0.15 kg (2.5%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Pilgrim | 30 g | 60 min | 10 % |
| Aroma (end of boil) | Pilgrim | 20 g | 15 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | --- |