

stout

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **33**
- SRM **34.3**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.9 liter(s)**

Steps

- Temp **65 C**, Time **10 min**
- Temp **67 C**, Time **35 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **10 min** at **65C**
- Keep mash **35 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-----------------|-------|------|
| Grain | Monachijski | 0.3 kg (8.6%) | 80 % | 16 |
| Grain | Viking Pale Ale malt | 2 kg (57.5%) | 80 % | 5 |
| Grain | Strzegom Karmel 30 | 0.5 kg (14.4%) | 75 % | 30 |
| Grain | Oats, Flaked | 0.228 kg (6.6%) | 80 % | 2 |
| Grain | Jęczmień palony | 0.2 kg (5.8%) | 55 % | 1100 |
| Grain | Strzegom Czekoladowy 400 | 0.25 kg (7.2%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Tomyski | 20 g | 40 min | 2.8 % |
| Boil | Nugget | 20 g | 15 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 9 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | laktoza | 150 g | Boil | 20 min |