

## Stout pokazy

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **20**
- SRM **29.7**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **21.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (64.9%)	80 %	7
Grain	Płatki owsiane	1 kg (13%)	60 %	3
Grain	Fawcett - Pale Chocolate	0.2 kg (2.6%)	71 %	600
Grain	Żytni czekoladowy	0.6 kg (7.8%)	10 %	800
Grain	Caramel Pale Ale	0.4 kg (5.2%)	79 %	30
Sugar	Milk Sugar (Lactose)	0.5 kg (6.5%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	20 g	90 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	---

### Extras

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

Spice	gips piwowarski	7 g	Mash	60 min
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