

# stout v1

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **33**
- SRM **28.9**
- 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 **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (68.4%)	80 %	5
Grain	Jęczmień palony	0.25 kg (4.3%)	55 %	1000
Grain	Strzegom Karmel 600	0.25 kg (4.3%)	68 %	601
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.7%)	68 %	1200
Grain	Viking Wheat Malt	0.25 kg (4.3%)	83 %	5
Grain	Oats, Flaked	1 kg (17.1%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	40 g	60 min	7 %
Boil	East Kent Goldings	20 g	10 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	---