

# UroStout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **21**
- SRM **24.5**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (61.2%)	81 %	4
Grain	Weyermann Caramunich 3	0.5 kg (10.2%)	76 %	150
Grain	Fawcett - Pale Chocolate	0.3 kg (6.1%)	71 %	600
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (2%)	73 %	1001
Grain	Płatki owsiane	1 kg (20.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	rody hodowlane	20 g	60 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis