

## Dry stout

- Gravity **10 BLG**
- ABV **4 %**
- IBU **26**
- SRM **31.5**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **18.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.8 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**
- Temp **77 C**, Time **0 min**

### Mash step by step

- Heat up **8.9 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **0 min** at **77C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

### Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt             | 1.8 kg (61%)   | 80 %  | 5    |
| Grain | Brown Malt (British Chocolate)   | 0.25 kg (8.5%) | 70 %  | 175  |
| Grain | Słód owsiany Fawcett             | 0.25 kg (8.5%) | 61 %  | 5    |
| Grain | Płatki pszeniczne                | 0.2 kg (6.8%)  | 60 %  | 3    |
| Grain | Płatki owsiane                   | 0.1 kg (3.4%)  | 60 %  | 3    |
| Grain | Carafa special III               | 0.1 kg (3.4%)  | 70 %  | 1300 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.25 kg (8.5%) | 73 %  | 1001 |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 12 g   | 60 min | 12.5 %     |

### Yeasts

| Name                          | Type | Form   | Amount | Laboratory |
|-------------------------------|------|--------|--------|------------|
| WLP001 - California Ale Yeast | Ale  | Liquid | 60 ml  | White Labs |