

## #4\_19\_MKKLLR:BeerGeekBreakfast-ish

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **70**
- SRM **49**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **8 %/h**
- Boil size **26 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.28 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **30 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **23 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3 kg (42.9%)	80 %	8
Grain	Soufflet Monachijski	1 kg (14.3%)	77 %	14
Grain	Oats, Malted	0.5 kg (7.1%)	80 %	2
Grain	Oats, Flaked	0.3 kg (4.3%)	80 %	2
Grain	Caramunich® typ III	0.8 kg (11.4%)	73 %	150
Grain	chocolate crisp	0.85 kg (12.1%)	60 %	1000
Grain	Viking Malt Wędzony Czereśnią	0.35 kg (5%)	82 %	10
Grain	Jęczmień palony	0.2 kg (2.9%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	10.3 %
Boil	lunga	50 g	15 min	10.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	180 ml	Danstar

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa#1	100 g	Secondary	2 day(s)
Flavor	Płatki_bourbon#2	20 g	Secondary	4 day(s)

## Notes

- Warka do podzielenia na dwie części ~10L - jedna z kawą, jedna z płatkami bourbon.  
*Mar 23, 2019, 9:08 AM*