

# Casual Monday

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **22**
- SRM **69.4**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **17.7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (50%)	85 %	7
Grain	Płatki owsiane	1 kg (16.7%)	60 %	3
Grain	Fawcett - Red Crystal	0.25 kg (4.2%)	70 %	400
Grain	Fawcett - Pale Chocolate	0.25 kg (4.2%)	71 %	600
Adjunct	Jęczmień palony Weyermann	1 kg (16.7%)	55 %	985
1 kg jęczmienia palonego namaczamy w 3L wody źródlanej w lodówce przez 24h				
Grain	Jęczmień palony Weyermann	0.5 kg (8.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	45 g	60 min	4.5 %
Boil	Fuggles	5 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	11.5 g	Fermentis
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