

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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-----|--------|-----------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |
|-------------|-----|-----|--------|-----------|