

Dark Was The Night

- Gravity **16.1 BLG**
- ABV ---
- IBU **35**
- SRM **40**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

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

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Malt | 3 kg (52.6%) | 80 % | 7 |
| Grain | Strzegom Karmel 600 | 1 kg (17.5%) | 68 % | 601 |
| Grain | Oats, Flaked | 0.7 kg (12.3%) | 80 % | 2 |
| Grain | Strzegom pszenica prażona | 0.5 kg (8.8%) | 70 % | 1000 |
| Grain | Black (Patent) Malt | 0.5 kg (8.8%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 30 min | 10 % |
| Boil | Crystal | 30 g | 15 min | 4.5 % |

Yeasts

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