

Egipskie Ciemności

- Gravity **14.1 BLG**
- ABV ---
- IBU **28**
- SRM **40**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Pale Ale | 3.5 kg (74.5%) | 80 % | 4 |
| Grain | Oats, Flaked | 0.4 kg (8.5%) | 80 % | 2 |
| Grain | Caramel/Crystal Malt - 60L | 0.4 kg (8.5%) | 74 % | 120 |
| Grain | Jęczmień palony | 0.2 kg (4.3%) | 55 % | 1000 |
| Grain | Carafa III | 0.2 kg (4.3%) | 70 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Warrior | 15 g | 60 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|---------|----------------|--------|---------|--------|
| Finning | mech irlandzki | 5 g | Boil | 10 min |