

kurwa nie wiem

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **20**
- SRM **35.5**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **75C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 1.5 kg (20%) | 80 % | 5 |
| Grain | Special B Castle | 0.9 kg (12%) | 70 % | 350 |
| Grain | Caramel/Crystal Malt - 10L | 0.3 kg (4%) | 75 % | 20 |
| Grain | Simpsons - Roasted Barley | 0.2 kg (2.7%) | 70 % | 1084 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (2.7%) | 73 % | 1001 |
| Adjunct | Briess - Oat Flakes | 1 kg (13.3%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 3 kg (40%) | 82 % | 4 |
| Grain | Caraaroma | 0.4 kg (5.3%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Bramling | 40 g | 50 min | 6 % |
| Aroma (end of boil) | Bramling | 10 g | 10 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------------|-----|--------|--------|-----|
| Wyeast - Irish Ale | Ale | Liquid | 125 ml | --- |
|--------------------|-----|--------|--------|-----|