

# OMS

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **31**
- SRM **40.5**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **10.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **10.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **8.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **10.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.95 kg (37.3%)	81 %	4
Grain	Płatki owsiane	0.5 kg (19.6%)	85 %	3
Grain	Monachijski	0.3 kg (11.8%)	80 %	16
Grain	Special B Malt	0.2 kg (7.8%)	65.2 %	315
Grain	Strzegom Barwiący	0.1 kg (3.9%)	68 %	1300
Grain	Strzegom Karmel 150	0.1 kg (3.9%)	75 %	150
Grain	Strzegom pszenica prażona	0.1 kg (3.9%)	70 %	1000
Grain	Strzegom Czekoladowy 400	0.1 kg (3.9%)	68 %	400
Sugar	Milk Sugar (Lactose)	0.2 kg (7.8%)	76 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	East Kent Goldings	7 g	15 min	4.5 %