

# policja

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **36**
- SRM **33.1**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **9 %**
- Size with trub loss **11.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **3 min**

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **3 min** at **76C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2.5 kg (75.8%) | 77 %  | 5   |
| Grain | Płatki owsiane            | 0.4 kg (12.1%) | 80 %  | 3   |
| Grain | Weyermann - Carafa I      | 0.3 kg (9.1%)  | 1 %   | 800 |
| Grain | Jęczmień palony           | 0.1 kg (3%)    | 1 %   | 985 |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Marynka    | 25 g   | 45 min | 8 %        |
| Boil    | Cascade PL | 10 g   | 1 min  | 5.2 %      |

## Yeasts

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

## Extras

| Type   | Name      | Amount | Use for | Time   |
|--------|-----------|--------|---------|--------|
| Fining | Whirlfloc | 1 g    | Boil    | 15 min |

|             |       |     |      |             |
|-------------|-------|-----|------|-------------|
| Water Agent | CaCO3 | 1 g | Mash | 9999999 min |
|-------------|-------|-----|------|-------------|