

polish extra oatmeal Staut

- Gravity **15.4 BLG**
- ABV ---
- IBU **37**
- SRM **50.6**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (51.7%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (17.2%)	79 %	16
Grain	Strzegom Barwiący	0.25 kg (4.3%)	68 %	1300
Grain	Strzegom Czekoladowy jasny	0.5 kg (8.6%)	68 %	400
Grain	Strzegom Karmel 600	0.25 kg (4.3%)	68 %	601
Grain	Oats, Flaked	0.8 kg (13.8%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Sybilla	15 g	15 min	3.5 %
Boil	Sybilla	15 g	5 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar - Windsor Ale	Ale	Dry	10 g	Danstar
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