

## ROPA 4

---

- Gravity **16.1 BLG**
- ABV ---
- IBU **33**
- SRM **40**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

### Steps

- Temp **50 C**, Time **10 min**
- Temp **66 C**, Time **40 min**
- Temp **75 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **18.3 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **75C**
- Keep mash **10 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3 kg (49.2%)	74.84 %	13
Grain	Monachijski typ I	2 kg (32.8%)	74.39 %	31
Grain	Carafa Special II (Weyermann)	0.4 kg (6.6%)	77.9 %	2180
Grain	Oats, Flaked	0.4 kg (6.6%)	80 %	4
Grain	Jęczmień prażony	0.3 kg (4.9%)	71.79 %	2667

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Pure AleYeast 7	Ale	Dry	11 g	Gozdowa