

Śniadanko Mistrzów

- Gravity **18 BLG**
- ABV ---
- IBU **32**
- SRM **35.5**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 3.5 kg (51.9%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 1.5 kg (22.2%) | 79 % | 16 |
| Grain | Strzegom Karmel 300 | 0.25 kg (3.7%) | 70 % | 299 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (3%) | 68 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (1.5%) | 68 % | 1200 |
| Grain | Oats, Flaked | 1 kg (14.8%) | 80 % | 2 |
| Grain | Jęczmień palony | 0.2 kg (3%) | 55 % | 591 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnat | 30 g | 70 min | 11.2 % |

Yeasts

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

| | | | | |
|------------------------------------|-----|-----|------|-----------------|
| Mangrove Jack's M07 British Ale | Ale | Dry | 10 g | Mangrove Jack's |
|------------------------------------|-----|-----|------|-----------------|