

# 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
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Mangrove Jack's M07 British Ale	Ale	Dry	10 g	Mangrove Jack's
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