

# Casual Monday

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **23**
- SRM **37**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (60%)	85 %	7
Grain	Płatki owsiane	1 kg (20%)	60 %	3
Grain	Fawcett - red crystal	0.25 kg (5%)	70 %	400
Grain	Fawcett - Pale Chocolate	0.25 kg (5%)	71 %	600
Grain	Jęczmień palony Weyermann	0.5 kg (10%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	45 g	60 min	4.5 %
Aroma (end of boil)	Fuggles	5 g	5 min	4.5 %

## Yeasts

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

## Notes

- płaci kleikować w 5 litrach gotować przez 30minut. Fermentacja 14 dni. Pierwsze 5 dni na zewnątrz fermentora 16,5 - 15,5 później spadała 14,2 - 14,6 dwa ostatnie dni podnieść 19 st, cicha 14 dni 14-15 st gęstość końcowa 3  
*Mar 29, 2021, 11:43 AM*