

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **32**
- SRM **31.3**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **38.5 liter(s)**

### Steps

- Temp **67 C**, Time **65 min**

### Mash step by step

- Heat up **31.5 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **65 min** at **67C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (62.5%)	80 %	5
Grain	Pszeniczny	1 kg (12.5%)	85 %	4
Grain	Jęczmień palony	0.5 kg (6.3%)	55 %	985
Grain	Carafa	0.5 kg (6.3%)	70 %	664
Adjunct	Płatki owsiane	1 kg (12.5%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	40 g	60 min	11.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
s04	Ale	Dry	11.5 g	---