

## #6

- Gravity **15.1 BLG**
- ABV ---
- IBU **37**
- SRM **40**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **7.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

| Type    | Name                         | Amount         | Yield | EBC  |
|---------|------------------------------|----------------|-------|------|
| Grain   | Weyermann - Pale Ale Malt    | 1 kg (31.3%)   | 85 %  | 7    |
| Grain   | Weyermann - Jęczmień palony  | 0.1 kg (3.1%)  | 80 %  | 1100 |
| Grain   | Weyermann - Carafo I Special | 0.25 kg (7.8%) | 80 %  | 900  |
| Grain   | Weyermann - Caraaroma        | 0.5 kg (15.6%) | 80 %  | 350  |
| Grain   | Weyermann - Carabohemian     | 0.5 kg (15.6%) | 80 %  | 180  |
| Grain   | Weyermann - Carapils         | 0.25 kg (7.8%) | 80 %  | 3    |
| Adjunct | Płatki owsiane               | 0.6 kg (18.7%) | 80 %  | 1    |

### Hops

| Use for             | Name            | Amount | Time   | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil                | Sovereign       | 20 g   | 60 min | 4.9 %      |
| Boil                | English Golding | 20 g   | 60 min | 4.8 %      |
| Aroma (end of boil) | English Golding | 20 g   | 5 min  | 4.8 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 5 g    | Safale     |

## Extras

| Type   | Name                            | Amount | Use for   | Time     |
|--------|---------------------------------|--------|-----------|----------|
| Flavor | Płatki Dębowe<br>Sherry Oloroso | 20 g   | Secondary | 7 day(s) |
| Fining | Mech irlandzki                  | 3 g    | Boil      | 15 min   |