

aaa

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **39**
- SRM **30.4**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5.9 liter(s) / kg**
- Mash size **41.9 liter(s)**
- Total mash volume **49 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **41.9 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **-7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	5 kg (70.4%)	82 %	6
Grain	Słód owsiany Fawcett	1 kg (14.1%)	61 %	5
Grain	Strzegom Barwiący	0.2 kg (2.8%)	68 %	1250
Grain	Briess - Black Malt	0.2 kg (2.8%)	55 %	1300
Grain	Chocolate Malt (UK)	0.2 kg (2.8%)	73 %	494
Grain	Płatki owsiane	0.5 kg (7%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	100 g	60 min	4.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Liquid	200 ml	Fermentum Mobile
gestwa				