

## dla Mateusza

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **30.6**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

### Steps

- Temp **50 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **80 C**, Time **0 min**

### Mash step by step

- Heat up **16.2 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **80C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (79.6%)	80 %	4
Grain	Strzegom Czekoladowy ciemny	0.5 kg (8.8%)	68 %	1200
Grain	Płatki owsiane	0.4 kg (7.1%)	85 %	30
Sugar	laktoza	0.25 kg (4.4%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	15 g	60 min	7 %
Boil	Citra	20 g	20 min	12 %
Dry Hop	Lublin (Lubelski)	15 g	7 day(s)	4 %

### Yeasts

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