

# Egipskie Ciemności

- Gravity **14.1 BLG**
- ABV ---
- IBU **28**
- SRM **40**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3.5 kg (74.5%)	80 %	4
Grain	Oats, Flaked	0.4 kg (8.5%)	80 %	2
Grain	Caramel/Crystal Malt - 60L	0.4 kg (8.5%)	74 %	120
Grain	Jęczmień palony	0.2 kg (4.3%)	55 %	1000
Grain	Carafa III	0.2 kg (4.3%)	70 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	60 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Finning	mech irlandzki	5 g	Boil	10 min