

## Irlandzkie śniadanie V2

- Gravity **15 BLG**
- ABV ---
- IBU **33**
- SRM **46**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

### Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **9.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	1.9 kg (59.3%)	80.5 %	6
Grain	Oats, Flaked	0.6 kg (18.7%)	80 %	2
Grain	Pszeniczny	0.2 kg (6.2%)	85 %	4
Grain	Strzegom Czekoladowy ciemny	0.08 kg (2.5%)	68 %	1200
Grain	Weyermann - Dehusked Carafa I	0.15 kg (4.7%)	70 %	690
Grain	Weyermann - Dehusked Carafa III	0.075 kg (2.3%)	70 %	1024
Grain	Caramel/Crystal Malt - 80L	0.2 kg (6.2%)	74 %	158

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	15 g	35 min	9 %
Boil	Northern Brewer	10 g	15 min	9 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	11 g	Safale