

## [M] Oats of Brixton

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- Gravity **14.3 BLG**
- ABV ---
- IBU **41**
- SRM **31.8**
- Style **Robust Porter**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **23.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount         | Yield | EBC  |
|-------|------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt   | 6 kg (75.9%)   | 80 %  | 5    |
| Grain | Płatki owsiane         | 0.8 kg (10.1%) | 85 %  | 3    |
| Grain | Simpsons - Coffee Malt | 0.5 kg (6.3%)  | 74 %  | 296  |
| Grain | Strzegom Karmel 150    | 0.3 kg (3.8%)  | 75 %  | 150  |
| Grain | Carafa III             | 0.3 kg (3.8%)  | 70 %  | 1034 |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 30 g   | 60 min | 10 %       |
| Boil                | Marynka           | 20 g   | 30 min | 10 %       |
| Boil                | Lublin (Lubelski) | 20 g   | 15 min | 4 %        |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g   | 10 min | 4 %        |

### Yeasts

| Name                      | Type | Form  | Amount | Laboratory       |
|---------------------------|------|-------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Slant | 500 ml | Fermentum Mobile |