

# mmm...palone kable...nareszcie

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **36.3**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **9.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | pilsner steinbach           | 1 kg (37%)    | 80 %  | 4   |
| Grain | Słód CHÂTEAU PEATED         | 1 kg (37%)    | 80 %  | 4   |
| Grain | red ale viking malt         | 0.2 kg (7.4%) | 75 %  | 70  |
| Grain | Weyermann - Chocolate Wheat | 0.2 kg (7.4%) | 74 %  | 788 |
| Grain | Strzegom Bursztynowy        | 0.1 kg (3.7%) | 70 %  | 49  |
| Grain | Jęczmień palony             | 0.2 kg (7.4%) | 55 %  | 985 |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 12 g   | 60 min | 12 %       |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale  | Slant | 200 ml | ---        |