

# Ołti

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **39**
- SRM **43.2**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                    | Amount         | Yield  | EBC |
|-------|-------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt    | 2.7 kg (47.4%) | 80 %   | 5   |
| Grain | Monachijski             | 1 kg (17.5%)   | 80 %   | 16  |
| Grain | cofee 500               | 0.5 kg (8.8%)  | 75.5 % | 500 |
| Grain | Strzegom Karmel 300     | 0.3 kg (5.3%)  | 70 %   | 299 |
| Grain | Jęczmień palony         | 0.45 kg (7.9%) | 55 %   | 985 |
| Grain | Briess - Chocolate Malt | 0.25 kg (4.4%) | 60 %   | 690 |
| Grain | Płatki owsiane          | 0.5 kg (8.8%)  | 85 %   | 3   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Simcoe | 15 g   | 60 min | 13.2 %     |
| Boil    | Simcoe | 20 g   | 15 min | 13.2 %     |
| Boil    | Simcoe | 15 g   | 5 min  | 13.2 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|             |     |     |      |        |
|-------------|-----|-----|------|--------|
| Safale S-04 | Ale | Dry | 10 g | Safale |
|-------------|-----|-----|------|--------|