

Prrrryyy ;-)

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **18**
- SRM **29.9**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **35 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **22.8 liter(s)** of **76C** water or to achieve **35 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Pale Ale OPTIMA | 4 kg (65.6%) | --- % | 6.5 |
| Grain | Strzegom Karmel 150 | 0.4 kg (6.6%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (4.9%) | 68 % | 1200 |
| Grain | Biscuit Malt | 0.25 kg (4.1%) | 79 % | 50 |
| Grain | Płatki owsiane | 0.8 kg (13.1%) | 85 % | 3 |
| Grain | Carafa I Special | 0.35 kg (5.7%) | --- % | 900 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|-------|--------|------------|
| US-05 | Lager | Slant | 25 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|------------|-----|------|-------|
| Fining | Whirfloe T | 2 g | Boil | 7 min |
|--------|------------|-----|------|-------|