

Ropa v 2.0

- Gravity **18.7 BLG**
- ABV ---
- IBU **22**
- SRM **40**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **65 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (56.3%)	79 %	7
Grain	Strzegom Monachijski typ I	2 kg (28.2%)	79 %	20
Grain	Czekoladowy	0.3 kg (4.2%)	60 %	1066
Grain	Jęczmień palony	0.3 kg (4.2%)	55 %	1333
Adjunct	Płatki owsiane	0.5 kg (7%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Pure Ale Yeast	Ale	Dry	22 g	Gozdawa

Extras

Type	Name	Amount	Use for	Time
Flavor	suszone śliwki	20 g	Boil	10 min