

Stalt

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **42**
- SRM **40.5**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **4 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **49 min**
- Evaporation rate **9 %/h**
- Boil size **18 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **76 C**, Time **10 min**
- Temp **79 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **76C**
- Keep mash **10 min** at **79C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **18 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (47.6%)	85 %	7
Grain	płatki jęczmienne	0.2 kg (4.8%)	60 %	4
Grain	Płatki owsiane	0.4 kg (9.5%)	60 %	3
Grain	Weyermann - Diastatic	0.4 kg (9.5%)	90 %	3
Grain	Weyermann - Dehusked Carafa II	0.4 kg (9.5%)	70 %	837
Adjunct	Jęczmień palony	0.2 kg (4.8%)	55 %	985
Grain	Weyermann - Pale Wheat Malt	0.5 kg (11.9%)	85 %	5
Grain	Weyermann - Dehusked Carafa III	0.1 kg (2.4%)	70 %	1024

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Dragon	30 g	20 min	7 %
Boil	Magnum	30 g	15 min	12 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCO3	3 g	Mash	60 min
Fining	Whirlfloc T	2.5 g	Boil	10 min