

#5_20_Śniadaniowe

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **25**
- SRM **22.3**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **8 min**

Mash step by step

- Heat up **15.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **8 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	1.5 kg (29.1%)	81 %	4
Grain	Munich Malt	1 kg (19.4%)	80 %	18
Grain	Melanoiden Malt	0.7 kg (13.6%)	80 %	39
Grain	Viking Malt Wędzony Czereśnią	0.65 kg (12.6%)	82 %	10
Grain	Oats, Malted	0.5 kg (9.7%)	80 %	2
Grain	Oats, Flaked	0.3 kg (5.8%)	80 %	2
Grain	Weyermann - Dehusked Carafa III	0.2 kg (3.9%)	70 %	1024
Late addition - 30 min				
Grain	Weyermann Caramunich 3	0.19 kg (3.7%)	76 %	150
Grain	Briess - Chocolate Malt	0.12 kg (2.3%)	60 %	690
late addition - wyrzew				

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	25 g	60 min	9.5 %

Yeasts

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