

## 8 ani

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **25**
- SRM **28.2**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	CastleMalting - Biscuit Malt	0.46 kg (7.4%)	79 %	50
Grain	Oats, Flaked	0.45 kg (7.3%)	80 %	2
Grain	Wheat, Flaked	0.45 kg (7.3%)	77 %	4
Grain	Weyermann - Pale Ale Malt	3.48 kg (56.2%)	85 %	7
Grain	Weyermann - Caraaroma	0.5 kg (8.1%)	78 %	400
Grain	Weyermann - Carafa Special I	0.5 kg (8.1%)	70 %	690
Sugar	Milk Sugar (Lactose)	0.35 kg (5.7%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	5.3 %
Aroma (end of boil)	Lublin (Lubelski)	14 g	15 min	5.3 %
Aroma (end of boil)	Marynka	28 g	15 min	7.3 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-33	Ale	Dry	11.5 g	---