

DarkPlace

- Gravity **15 BLG**
- ABV ---
- IBU **24**
- SRM **43.9**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.8 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **11.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pilsener	1.5 kg (38%)	80 %	3
Grain	Castle Oatmeal Malt	0.25 kg (6.3%)	80 %	4
Grain	Castle Diastatyczny	0.25 kg (6.3%)	75 %	3
Grain	Special B Castle	0.25 kg (6.3%)	70 %	350
Grain	Castle Chocolate 900EBC	0.15 kg (3.8%)	75 %	900
Grain	Castle Coffee 500EBC	0.15 kg (3.8%)	75 %	500
Grain	Castle Arome	0.25 kg (6.3%)	75 %	100
Grain	Castle Whisky	0.25 kg (6.3%)	75 %	3
Grain	Castle Jęczmień palony	0.25 kg (6.3%)	75 %	1300
Grain	Castle Crystal 150EBC	0.25 kg (6.3%)	80 %	150
Grain	Płatki owsiane	0.4 kg (10.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Huell Melon	30 g	10 min	6.2 %

Boil	Huell Melon	20 g	30 min	6.2 %
Whirlpool	Huell Melon	20 g	0 min	6.2 %
Dry Hop	Huell Melon	30 g	10 day(s)	6.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale