

Duopol

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **26**
- SRM **26.1**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (75.5%)	81 %	4
Grain	Jęczmień palony	0.3 kg (5.7%)	55 %	985
Grain	Carafa	0.2 kg (3.8%)	70 %	664
Grain	Jęczmień niesłodowany	0.4 kg (7.5%)	75 %	2
Grain	Płatki owsiane	0.4 kg (7.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	5 min	10 %
Boil	Marynka	10 g	55 min	10 %
Aroma (end of boil)	Marynka	10 g	60 min	10 %
Dry Hop	Lublin (Lubelski)	20 g	2 day(s)	4 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Other	kawa	120 g	Secondary	5 day(s)