

# Noc nad owsiskiem

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **32**
- SRM **31.3**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **22.9 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (69%)	79 %	6
Grain	Strzegom Jęczmień prażony	0.15 kg (2.1%)	70 %	1000
Grain	Strzegom Czekoladowy ciemny	0.5 kg (6.9%)	68 %	1200
Adjunct	Płatki owsiane	1 kg (13.8%)	85 %	3
Grain	Castle Malting diastatyczny	0.1 kg (1.4%)	80 %	3
Grain	Strzegom Karmel 150	0.5 kg (6.9%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	40 g	60 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Other	cukier biały	68 g	Bottling	---