

Non nocere

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **30**
- SRM **24.8**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **4.5 liter(s)**
- Trub loss --- %
- Size with trub loss **4.5 liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.5 liter(s)**
- Total mash volume **4.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **3.5 liter(s)** of strike water to **74.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **-2.4 liter(s)** of **76C** water

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	0.8 kg (69.6%)	81 %	4
Grain	Simpsons - Golden Naked Oats	0.11 kg (9.6%)	73 %	20
Grain	Simpsons - Crystal Dark	0.06 kg (5.2%)	74 %	158
Grain	Simpsons - Chocolate Malt	0.08 kg (7%)	73 %	788
Grain	Simpsons - Caramalt	0.1 kg (8.7%)	76 %	69

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	2 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	2 g	30 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Liquid	10 ml	Fermentum Mobile