

# Ołti

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **39**
- SRM **43.2**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.7 kg (47.4%)	80 %	5
Grain	Monachijski	1 kg (17.5%)	80 %	16
Grain	cofee 500	0.5 kg (8.8%)	75.5 %	500
Grain	Strzegom Karmel 300	0.3 kg (5.3%)	70 %	299
Grain	Jęczmień palony	0.45 kg (7.9%)	55 %	985
Grain	Briess - Chocolate Malt	0.25 kg (4.4%)	60 %	690
Grain	Płatki owsiane	0.5 kg (8.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	13.2 %
Boil	Simcoe	20 g	15 min	13.2 %
Boil	Simcoe	15 g	5 min	13.2 %

## Yeasts

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