

Prrrryyy ;-)

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **18**
- SRM **29.9**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **35 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **22.8 liter(s)** of **76C** water or to achieve **35 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale OPTIMA	4 kg (65.6%)	--- %	6.5
Grain	Strzegom Karmel 150	0.4 kg (6.6%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.3 kg (4.9%)	68 %	1200
Grain	Biscuit Malt	0.25 kg (4.1%)	79 %	50
Grain	Płatki owsiane	0.8 kg (13.1%)	85 %	3
Grain	Carafa I Special	0.35 kg (5.7%)	--- %	900

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Lager	Slant	25 ml	---

Extras

Type	Name	Amount	Use for	Time
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Fining	Whirfloe T	2 g	Boil	7 min
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