

RAL 9005

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **36**
- SRM **51.5**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **0 %**
- Size with trub loss **10 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11.6 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **8.3 liter(s)** of strike water to **58.4C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **20 min** at **63C**
- Keep mash **70 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Pilzneński | 2 kg (60.6%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.1 kg (3%) | 79 % | 16 |
| Grain | Caraaroma | 0.1 kg (3%) | 78 % | 400 |
| Grain | Carafa | 0.25 kg (7.6%) | 70 % | 664 |
| Grain | Strzegom Czekoladowy ciemny | 0.35 kg (10.6%) | 68 % | 1200 |
| Grain | Płatki owsiane | 0.5 kg (15.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 20 g | 40 min | 10 % |
| Boil | Lublin (Lubelski) | 20 g | 0 min | 4 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|---------|--------|
| Fining | mech irlandziki | 20 g | Boil | 10 min |

Notes

- Bardzo dobry, mocno czekoladowy.
Feb 9, 2021, 8:45 PM