

Ropa v 2.0

- Gravity **18.7 BLG**
- ABV ---
- IBU **22**
- SRM **40**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **65 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|---------------|-------|------|
| Grain | Strzegom Pale Ale | 4 kg (56.3%) | 79 % | 7 |
| Grain | Strzegom Monachijski typ I | 2 kg (28.2%) | 79 % | 20 |
| Grain | Czekoladowy | 0.3 kg (4.2%) | 60 % | 1066 |
| Grain | Jęczmień palony | 0.3 kg (4.2%) | 55 % | 1333 |
| Adjunct | Płatki owsiane | 0.5 kg (7%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Pure Ale Yeast | Ale | Dry | 22 g | Gozdawa |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Flavor | suszone śliwki | 20 g | Boil | 10 min |