

Sleepless Night

- Gravity **12.6 BLG**
- ABV ---
- IBU **27**
- SRM **46.9**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **68 C**, Time **90 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 2.5 kg (69.4%) | 79 % | 6 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (5.6%) | 73 % | 1001 |
| Grain | Strzegom Czekoladowy jasny | 0.2 kg (5.6%) | 68 % | 400 |
| Grain | Płatki owsiane | 0.5 kg (13.9%) | 85 % | 3 |
| Grain | Chocolate Malt (UK) | 0.2 kg (5.6%) | 73 % | 887 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 40 g | 60 min | 4.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |