

# ŚLIWA MOZAIKOWA

- Gravity **14 BLG**
- ABV ---
- IBU **32**
- SRM **34.5**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **41.4 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **28 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **41.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6.2 kg (77.5%)	80 %	4
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (2.5%)	73 %	1001
Grain	Carafa III	0.2 kg (2.5%)	70 %	1034
Grain	Jęczmień palony	0.2 kg (2.5%)	55 %	985
Grain	Płatki owsiane	1.2 kg (15%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	40 g	30 min	14.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Suska sechlońska	1000 g	Boil	15 min
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