

# Słodziak

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **32**
- SRM **37.4**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **31.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **24.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt             | 5 kg (72.5%)   | 80 %  | 5    |
| Grain | Słód Caramunich Typ II Weyermann | 0.25 kg (3.6%) | 73 %  | 120  |
| Grain | Strzegom Czekoladowy ciemny      | 0.4 kg (5.8%)  | 68 %  | 1200 |
| Grain | Płatki owsiane                   | 1 kg (14.5%)   | 85 %  | 3    |
| Grain | Carafa III                       | 0.25 kg (3.6%) | 70 %  | 1034 |

## Hops

| Use for    | Name    | Amount | Time   | Alpha acid |
|------------|---------|--------|--------|------------|
| First Wort | Marynka | 30 g   | 60 min | 10 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type  | Name    | Amount | Use for | Time   |
|-------|---------|--------|---------|--------|
| Other | Laktoza | 0.5 g  | Boil    | 15 min |

## Notes

- po 60 minutach w 67 st, dodać słody ciemne i podgrzewać do 76  
*Feb 4, 2018, 2:18 PM*
- laktozę dodać na ostatnie 15 minut gotowania  
*Feb 15, 2018, 8:50 AM*