

# Śniadanko Mistrzów

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **50**
- SRM **36**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **27 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **24.5 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (42.9%)	79 %	6
Grain	Strzegom Monachijski typ I	1.5 kg (21.4%)	79 %	16
Grain	Oats, Flaked	1 kg (14.3%)	80 %	2
Grain	Karmelowy Czerwony	0.5 kg (7.1%)	75 %	59
Grain	Strzegom Czekoladowy ciemny	0.5 kg (7.1%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.3 kg (4.3%)	68 %	1200
Grain	Jęczmień palony	0.2 kg (2.9%)	55 %	591

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	50 g	60 min	11.2 %