

# Stał Tu

- Gravity **12.6 BLG**
- ABV ---
- IBU **33**
- SRM **48.5**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **45 C**, Time **0 min**
- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **0 min** at **45C**
- Keep mash **60 min** at **69C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount           | Yield | EBC  |
|-------|-----------------------------|------------------|-------|------|
| Grain | Strzegom Pale Ale           | 3 kg (60%)       | 79 %  | 6    |
| Grain | Strzegom Pilzneński         | 0.625 kg (12.5%) | 80 %  | 4    |
| Grain | Kawowy jasny                | 0.5 kg (10%)     | 70 %  | 250  |
| Grain | Żyto prażone                | 0.25 kg (5%)     | 70 %  | 1000 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (5%)     | 68 %  | 1200 |
| Grain | Płatki owsiane              | 0.375 kg (7.5%)  | 85 %  | 3    |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Flyer | 32 g   | 60 min | 9 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 10 g   | Safale     |