

# Świąteczna czekoladowa owsianka

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **31**
- SRM **40.4**
- 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 **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26.2 liter(s)**
- Total mash volume **32.8 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **26.2 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

| Type  | Name   | Amount         | Yield | EBC  |
|-------|--|----------------|-------|------|
| Grain | Monachijski typ II<br>20-25 EBC<br>Weyermann | 2.5 kg (38.2%) | 80 %  | 20   |
| Grain | Weyermann - Pale<br>Ale Malt                 | 1 kg (15.3%)   | 85 %  | 7    |
| Grain | Weyermann<br>pszeniczny jasny                | 0.85 kg (13%)  | 80 %  | 6    |
| Grain | Biscuit Malt                                 | 0.5 kg (7.6%)  | 79 %  | 45   |
| Grain | Weyermann<br>Pszeniczny<br>Czekoladowy       | 0.25 kg (3.8%) | 73 %  | 1001 |
| Grain | Fawcett - Pale<br>Chocolate                  | 0.25 kg (3.8%) | 71 %  | 600  |
| Grain | Fawcett - Chocolate                          | 0.5 kg (7.6%)  | 73 %  | 887  |
| Grain | Płatki owsiane                               | 0.7 kg (10.7%) | 85 %  | 3    |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Herkules | 20 g   | 60 min | 17 %       |

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| Safale S-04 | Ale         | Dry         | 11 g          | Safale            |

### **Extras**

| <b>Type</b> | <b>Name</b>    | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|----------------|---------------|----------------|-------------|
| Flavor      | Susz wigilijny | 600 g         | Boil           | 30 min      |