

The Dark Side of the Moon

- Gravity **11.4 BLG**
- ABV ---
- IBU **48**
- SRM **47.7**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **77C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.2 kg (69.6%) | 85 % | 7 |
| Grain | Caraaroma | 0.3 kg (6.5%) | 78 % | 400 |
| Adjunct | płatki owsiane | 0.5 kg (10.9%) | 90 % | --- |
| Grain | Jęczmień palony | 0.3 kg (6.5%) | 55 % | 985 |
| Grain | Carafa | 0.2 kg (4.3%) | 70 % | 664 |
| Grain | Carafa II | 0.1 kg (2.2%) | 70 % | 812 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 30 g | 20 min | 5.1 % |
| Boil | Marynka | 30 g | 55 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |