

Christmas baking

- Gravity **18.2 BLG**
- ABV ---
- IBU **28**
- SRM **31.5**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **18.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **18.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (41.7%)	80 %	5
Grain	Płatki owsiane	0.5 kg (10.4%)	75 %	3
Grain	Strzegom Monachijski typ II	0.5 kg (10.4%)	79 %	22
Grain	Karmelowy Jasny 30EBC	0.5 kg (10.4%)	75 %	30
Sugar	Milk Sugar (Lactose)	0.5 kg (10.4%)	76.1 %	0
Grain	Caraaroma	0.25 kg (5.2%)	78 %	400
Grain	Fawcett - Pale Chocolate	0.25 kg (5.2%)	71 %	500
Grain	Special W	0.2 kg (4.2%)	70 %	300
Grain	Weyermann Pszeniczny Czekoladowy	0.1 kg (2.1%)	73 %	1100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	60 min	15 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	ziarno tonka 5 szt.	8 g	Secondary	5 day(s)
Other	cynamon	20 g	Boil	15 min