

# Ciemna strona rzyci

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **27**
- SRM **34.9**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (68.2%)	79 %	6
Grain	Płatki orkiszowe	0.5 kg (11.4%)	80 %	4
Grain	Płatki owsiane	0.4 kg (9.1%)	85 %	3
Grain	bestmalz extra black	0.5 kg (11.4%)	--- %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	30 min	12 %
Whirlpool	Citra	25 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis