

Kawoszem nie jestem

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **25**
- SRM **30.1**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **15.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 2 kg (38.8%) | 80 % | 7 |
| Grain | Strzegom Monachijski typ II | 1 kg (19.4%) | 79 % | 22 |
| Grain | karmelowy ciemny Viking malt | 0.5 kg (9.7%) | 76 % | 300 |
| Grain | Płatki owsiane | 1 kg (19.4%) | 85 % | 3 |
| Grain | czekoladowy | 0.4 kg (7.8%) | 76 % | 800 |
| Grain | Biscuit Malt | 0.25 kg (4.9%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 25 g | 60 min | 5.8 % |
| Boil | Challenger | 15 g | 20 min | 5.8 % |
| Boil | Challenger | 10 g | 10 min | 5.8 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|---|------|------|------|-------|
| Flavor | kawa | 20 g | Boil | 2 min |
| Planowany dodatek kawy, metoda do ustalenia | | | | |