

## [M] Oats of Brixton

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- Gravity **14.3 BLG**
- ABV ---
- IBU **41**
- SRM **31.8**
- Style **Robust Porter**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **23.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (75.9%)	80 %	5
Grain	Płatki owsiane	0.8 kg (10.1%)	85 %	3
Grain	Simpsons - Coffee Malt	0.5 kg (6.3%)	74 %	296
Grain	Strzegom Karmel 150	0.3 kg (3.8%)	75 %	150
Grain	Carafa III	0.3 kg (3.8%)	70 %	1034

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Marynka	20 g	30 min	10 %
Boil	Lublin (Lubelski)	20 g	15 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	500 ml	Fermentum Mobile