

# mmm...palone kable...nareszcie

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **36.3**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **9.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilsner steinbach	1 kg (37%)	80 %	4
Grain	Słód CHÂTEAU PEATED	1 kg (37%)	80 %	4
Grain	red ale viking malt	0.2 kg (7.4%)	75 %	70
Grain	Weyermann - Chocolate Wheat	0.2 kg (7.4%)	74 %	788
Grain	Strzegom Bursztynowy	0.1 kg (3.7%)	70 %	49
Grain	Jęczmień palony	0.2 kg (7.4%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	12 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	---