

No4

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **16**
- SRM **26.1**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **68 C**, Time **120 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **120 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3.5 kg (54.3%)	80 %	8
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (15.5%)	80 %	20
Grain	Płatki owsiane	1 kg (15.5%)	85 %	3
Grain	Weyermann Caramunich 3	0.2 kg (3.1%)	76 %	150
Grain	Briess - Caracystal Wheat Malt	0.25 kg (3.9%)	78 %	108
Grain	Weyermann - Carafa II	0.1 kg (1.6%)	70 %	837
Grain	Castle Cafe	0.2 kg (3.1%)	75.5 %	480
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (3.1%)	73 %	1001

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	30 g	60 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-4	Ale	Dry	11.5 g	fermentis