

# OS

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **35**
- SRM **47.4**
- 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 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13.5 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 (50.8%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (16.9%)	79 %	16
Grain	Płatki pszeniczne	0.5 kg (8.5%)	85 %	3
Grain	Strzegom Czekoladowy 1200	0.5 kg (8.5%)	68 %	1202
Grain	Jęczmień palony	0.5 kg (8.5%)	55 %	985
Grain	Płatki owsiane	0.4 kg (6.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Lublin (Lubelski)	50 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	---

## Notes

- Słody palone wrzucone na ostatnie 15 min zacieranie.  
*Sep 2, 2017, 12:03 PM*