

# policja

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **36**
- SRM **33.1**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **9 %**
- Size with trub loss **11.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **3 min**

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **3 min** at **76C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (75.8%)	77 %	5
Grain	Płatki owsiane	0.4 kg (12.1%)	80 %	3
Grain	Weyermann - Carafa I	0.3 kg (9.1%)	1 %	800
Grain	Jęczmień palony	0.1 kg (3%)	1 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	45 min	8 %
Boil	Cascade PL	10 g	1 min	5.2 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1 g	Boil	15 min

Water Agent	CaCO3	1 g	Mash	9999999 min
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