

Stał Tu

- Gravity **12.6 BLG**
- ABV ---
- IBU **33**
- SRM **48.5**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **45 C**, Time **0 min**
- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **0 min** at **45C**
- Keep mash **60 min** at **69C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|------------------|-------|------|
| Grain | Strzegom Pale Ale | 3 kg (60%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 0.625 kg (12.5%) | 80 % | 4 |
| Grain | Kawowy jasny | 0.5 kg (10%) | 70 % | 250 |
| Grain | Żyto prażone | 0.25 kg (5%) | 70 % | 1000 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (5%) | 68 % | 1200 |
| Grain | Płatki owsiane | 0.375 kg (7.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Flyer | 32 g | 60 min | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 10 g | Safale |