

# Świąteczna czekoladowa owsianka

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **31**
- SRM **40.4**
- 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 **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26.2 liter(s)**
- Total mash volume **32.8 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **26.2 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski typ II 20-25 EBC Weyermann	2.5 kg (38.2%)	80 %	20
Grain	Weyermann - Pale Ale Malt	1 kg (15.3%)	85 %	7
Grain	Weyermann pszeniczny jasny	0.85 kg (13%)	80 %	6
Grain	Biscuit Malt	0.5 kg (7.6%)	79 %	45
Grain	Weyermann Pszeniczny Czekoladowy	0.25 kg (3.8%)	73 %	1001
Grain	Fawcett - Pale Chocolate	0.25 kg (3.8%)	71 %	600
Grain	Fawcett - Chocolate	0.5 kg (7.6%)	73 %	887
Grain	Płatki owsiane	0.7 kg (10.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	20 g	60 min	17 %

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	11 g	Safale

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	Susz wigilijny	600 g	Boil	30 min