

Szybkie

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **31.8**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.5 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **65 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **59.4C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.5 kg (60%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.4 kg (16%) | 85 % | 3 |
| Grain | Abbey Castle | 0.2 kg (8%) | 80 % | 45 |
| Grain | Fawcett - Pale Chocolate | 0.2 kg (8%) | 71 % | 600 |
| Grain | Carafa II | 0.2 kg (8%) | 70 % | 812 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 80 ml | Fermentum Mobile |