

# 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	Platki 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