

black east night vol.2.1

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **26.1**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **3 %**
- Size with trub loss **41.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **47.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **40.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **30.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **27.1 liter(s)** of **76C** water or to achieve **47.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	8 kg (78.4%)	81 %	4
Grain	carabohemian	0.15 kg (1.5%)	70 %	220
Grain	Płatki owsiane	0.7 kg (6.9%)	85 %	3
Grain	Weyermann - Carafa II Specjal	0.5 kg (4.9%)	10 %	1200
Grain	Strzegom Karmel 300	0.86 kg (8.4%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	13 %
Aroma (end of boil)	Cascade	20 g	15 min	6 %
Aroma (end of boil)	Cascade	50 g	5 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis
Safale S-04	Ale	Dry	11.5 g	Safale