

Irlandzkie śniadanie V2

- Gravity **15 BLG**
- ABV ---
- IBU **33**
- SRM **46**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|-----------------|--------|------|
| Grain | BESTMALZ - Bestt Pale Ale | 1.9 kg (59.3%) | 80.5 % | 6 |
| Grain | Oats, Flaked | 0.6 kg (18.7%) | 80 % | 2 |
| Grain | Pszeniczny | 0.2 kg (6.2%) | 85 % | 4 |
| Grain | Strzegom Czekoladowy ciemny | 0.08 kg (2.5%) | 68 % | 1200 |
| Grain | Weyermann - Dehusked Carafa I | 0.15 kg (4.7%) | 70 % | 690 |
| Grain | Weyermann - Dehusked Carafa III | 0.075 kg (2.3%) | 70 % | 1024 |
| Grain | Caramel/Crystal Malt - 80L | 0.2 kg (6.2%) | 74 % | 158 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Northern Brewer | 15 g | 35 min | 9 % |
| Boil | Northern Brewer | 10 g | 15 min | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |