

# kurwa nie wiem

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **20**
- SRM **35.5**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **75C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (20%)	80 %	5
Grain	Special B Castle	0.9 kg (12%)	70 %	350
Grain	Caramel/Crystal Malt - 10L	0.3 kg (4%)	75 %	20
Grain	Simpsons - Roasted Barley	0.2 kg (2.7%)	70 %	1084
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (2.7%)	73 %	1001
Adjunct	Briess - Oat Flakes	1 kg (13.3%)	80 %	5
Grain	Viking Pilsner malt	3 kg (40%)	82 %	4
Grain	Caraaroma	0.4 kg (5.3%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling	40 g	50 min	6 %
Aroma (end of boil)	Bramling	10 g	10 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - Irish Ale	Ale	Liquid	125 ml	---
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