

# Oat 1000l

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **27**
- SRM **40.9**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **930 liter(s)**
- Trub loss **5 %**
- Size with trub loss **976.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **1176.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **787.5 liter(s)**
- Total mash volume **1050 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **787.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **35 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **651.5 liter(s)** of **76C** water or to achieve **1176.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	100 kg (38.1%)	80 %	4
Grain	Monachijski	100 kg (38.1%)	80 %	16
Grain	Strzegom Karmel 600	12.5 kg (4.8%)	68 %	601
Grain	Strzegom Czekoladowy ciemny	15 kg (5.7%)	68 %	1200
Grain	Płatki owsiane	20 kg (7.6%)	85 %	3
Grain	Jęczmień palony	15 kg (5.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	1000 g	60 min	10 %
Boil	Lublin (Lubelski)	1500 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	500 g	Safale

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	śliwka suszona	3000 g	Secondary	5 day(s)