

# OFSA Skalcie

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **31**
- SRM **26.7**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **26.9 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **22.6 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (58.4%)	80 %	4
Grain	Strzegom Monachijski typ II	1.5 kg (19.5%)	79 %	22
Grain	Strzegom Karmel 600	0.4 kg (5.2%)	68 %	601
Grain	Strzegom Czekoladowy ciemny	0.3 kg (3.9%)	68 %	1200
Grain	Płatki owsiane	1 kg (13%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	35 g	60 min	11 %
Boil	Lomik	20 g	10 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	200 ml	Fermentum Mobile