

# Sauron

- Gravity **13.3 BLG**
- ABV ---
- IBU **29**
- SRM **37.6**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19.1 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.5 kg (31.4%)	85 %	7
Grain	Jęczmień palony	0.13 kg (2.7%)	55 %	985
Grain	Strzegom Karmel 300	0.3 kg (6.3%)	70 %	299
Grain	płatki owsiane	0.5 kg (10.5%)	--- %	---
Grain	Strzegom Pilzneński	1.5 kg (31.4%)	80 %	4
Grain	Monachijski	0.2 kg (4.2%)	80 %	16
Grain	Caraaroma	0.3 kg (6.3%)	78 %	400
Grain	Strzegom Czekoladowy 1200	0.1 kg (2.1%)	68 %	1202
Grain	Strzegom pszeniczny	0.25 kg (5.2%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	30 g	60 min	7 %
Boil	Sybilla	10 g	10 min	6 %
Aroma (end of boil)	Sybilla	20 g	5 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - Whitbread Ale	Ale	Liquid	125 ml	Wyeast Labs
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