

Stalt

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **42**
- SRM **40.5**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **4 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **49 min**
- Evaporation rate **9 %/h**
- Boil size **18 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **76 C**, Time **10 min**
- Temp **79 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **76C**
- Keep mash **10 min** at **79C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **18 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 2 kg (47.6%) | 85 % | 7 |
| Grain | płatki jęczmienne | 0.2 kg (4.8%) | 60 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (9.5%) | 60 % | 3 |
| Grain | Weyermann - Diastatic | 0.4 kg (9.5%) | 90 % | 3 |
| Grain | Weyermann - Dehusked Carafa II | 0.4 kg (9.5%) | 70 % | 837 |
| Adjunct | Jęczmień palony | 0.2 kg (4.8%) | 55 % | 985 |
| Grain | Weyermann - Pale Wheat Malt | 0.5 kg (11.9%) | 85 % | 5 |
| Grain | Weyermann - Dehusked Carafa III | 0.1 kg (2.4%) | 70 % | 1024 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------|--------|--------|------------|
| Boil | Styrian Dragon | 30 g | 20 min | 7 % |
| Boil | Magnum | 30 g | 15 min | 12 % |

Yeasts

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

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|---------------|----------------|-------------|
| Water Agent | CaCO3 | 3 g | Mash | 60 min |
| Fining | Whirlfloc T | 2.5 g | Boil | 10 min |