

# Tobruk

- Gravity **12.6 BLG**
- ABV ---
- IBU **51**
- SRM **29.3**
- 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 **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **10 min**
- Temp **68 C**, Time **15 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **3 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **10 min** at **62C**
- Keep mash **15 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **3 min** at **76C**
- Sparge using **22.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.4 kg (25%)	79 %	6
Grain	Monachijski	1 kg (17.9%)	80 %	16
Grain	Strzegom Pilzneński	2 kg (35.7%)	80 %	4
Adjunct	płatki owsiane	0.8 kg (14.3%)	100 %	0
Grain	Weyermann - Carafa III	0.2 kg (3.6%)	70 %	1024
Grain	pszeniczny czekoladowy weyerman	0.2 kg (3.6%)	80 %	800

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	60 min	11.2 %
Aroma (end of boil)	Marynka	30 g	15 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	10 min	4 %

## Yeasts

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

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	11 g	Safale

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	Irish Moss	4 g	Boil	45 min