

#6

- Gravity **15.1 BLG**
- ABV ---
- IBU **37**
- SRM **40**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **7.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1 kg (31.3%)	85 %	7
Grain	Weyermann - Jęczmień palony	0.1 kg (3.1%)	80 %	1100
Grain	Weyermann - Carafa I Special	0.25 kg (7.8%)	80 %	900
Grain	Weyermann - Caraaroma	0.5 kg (15.6%)	80 %	350
Grain	Weyermann - Carabohemian	0.5 kg (15.6%)	80 %	180
Grain	Weyermann - Carapils	0.25 kg (7.8%)	80 %	3
Adjunct	Płatki owsiane	0.6 kg (18.7%)	80 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sovereign	20 g	60 min	4.9 %
Boil	English Golding	20 g	60 min	4.8 %
Aroma (end of boil)	English Golding	20 g	5 min	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki Dębowe Sherry Oloroso	20 g	Secondary	7 day(s)
Fining	Mech irlandzki	3 g	Boil	15 min