

Christmas baking

- Gravity **18.2 BLG**
- ABV ---
- IBU **28**
- SRM **31.5**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **18.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **18.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 2 kg (41.7%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (10.4%) | 75 % | 3 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (10.4%) | 79 % | 22 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (10.4%) | 75 % | 30 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (10.4%) | 76.1 % | 0 |
| Grain | Caraaroma | 0.25 kg (5.2%) | 78 % | 400 |
| Grain | Fawcett - Pale Chocolate | 0.25 kg (5.2%) | 71 % | 500 |
| Grain | Special W | 0.2 kg (4.2%) | 70 % | 300 |
| Grain | Weyermann Pszeniczny Czekoladowy | 0.1 kg (2.1%) | 73 % | 1100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Warrior | 15 g | 60 min | 15 % |

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 US-05 | Ale | Slant | 150 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------------|--------|-----------|----------|
| Other | ziarno tonka 5 szt. | 8 g | Secondary | 5 day(s) |
| Other | cynamon | 20 g | Boil | 15 min |