

## Do trzech razy sztuka

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **26**
- SRM **29.4**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **22.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

### Steps

- Temp **67 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **12.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale	3.2 kg (78%)	79 %	6
Grain	Słód Carafa Special typ III	0.2 kg (4.9%)	--- %	1400
Grain	Słód Carafa typ I	0.2 kg (4.9%)	--- %	900
Grain	Płatki owsiane	0.5 kg (12.2%)	--- %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	20 g	55 min	7 %
Boil	Zula	15 g	20 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP005 - British Ale Yeast	Ale	Slant	120 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock	0.5 g	Boil	10 min

Water Agent	Węglan wapnia	4 g	Mash	---
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