

# RAL 9005

---

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **36**
- SRM **51.5**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **0 %**
- Size with trub loss **10 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11.6 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **8.3 liter(s)** of strike water to **58.4C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **20 min** at **63C**
- Keep mash **70 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (60.6%)	81 %	4
Grain	Strzegom Monachijski typ I	0.1 kg (3%)	79 %	16
Grain	Caraaroma	0.1 kg (3%)	78 %	400
Grain	Carafa	0.25 kg (7.6%)	70 %	664
Grain	Strzegom Czekoladowy ciemny	0.35 kg (10.6%)	68 %	1200
Grain	Płatki owsiane	0.5 kg (15.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	40 min	10 %
Boil	Lublin (Lubelski)	20 g	0 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandziki	20 g	Boil	10 min

## Notes

- Bardzo dobry, mocno czekoladowy.  
*Feb 9, 2021, 8:45 PM*