

ROPA 4

- Gravity **16.1 BLG**
- ABV ---
- IBU **33**
- SRM **40**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **66 C**, Time **40 min**
- Temp **75 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **75C**
- Keep mash **10 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|---------------|---------|------|
| Grain | Pale Ale | 3 kg (49.2%) | 74.84 % | 13 |
| Grain | Monachijski typ I | 2 kg (32.8%) | 74.39 % | 31 |
| Grain | Carafa Special II (Weyermann) | 0.4 kg (6.6%) | 77.9 % | 2180 |
| Grain | Oats, Flaked | 0.4 kg (6.6%) | 80 % | 4 |
| Grain | Jęczmień prażony | 0.3 kg (4.9%) | 71.79 % | 2667 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 30 g | 60 min | 11.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| Pure AleYeast 7 | Ale | Dry | 11 g | Gozdowa |