

Słodziak

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **32**
- SRM **37.4**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **31.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **24.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (72.5%)	80 %	5
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (3.6%)	73 %	120
Grain	Strzegom Czekoladowy ciemny	0.4 kg (5.8%)	68 %	1200
Grain	Płatki owsiane	1 kg (14.5%)	85 %	3
Grain	Carafa III	0.25 kg (3.6%)	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	30 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	0.5 g	Boil	15 min

Notes

- po 60 minutach w 67 st, dodać słody ciemne i podgrzewać do 76
Feb 4, 2018, 2:18 PM
- laktozę dodać na ostatnie 15 minut gotowania
Feb 15, 2018, 8:50 AM