

# Stał Tu

- Gravity **12.6 BLG**
- ABV ---
- IBU **33**
- SRM **48.5**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **45 C**, Time **0 min**
- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **0 min** at **45C**
- Keep mash **60 min** at **69C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (60%)	79 %	6
Grain	Strzegom Pilzneński	0.625 kg (12.5%)	80 %	4
Grain	Kawowy jasny	0.5 kg (10%)	70 %	250
Grain	Żyto prażone	0.25 kg (5%)	70 %	1000
Grain	Strzegom Czekoladowy ciemny	0.25 kg (5%)	68 %	1200
Grain	Płatki owsiane	0.375 kg (7.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Flyer	32 g	60 min	9 %

## Yeasts

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