

# stal

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **26**
- SRM **26.4**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **65 C**, Time **10 min**
- Temp **67 C**, Time **35 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **10 min** at **65C**
- Keep mash **35 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski Ciemny Steinbach	0.6 kg (9.1%)	100 %	30
Grain	Viking Pale Ale malt	4 kg (60.6%)	80 %	5
Grain	Strzegom Karmel 30	1.3 kg (19.7%)	75 %	30
Grain	Jęczmień palony	0.2 kg (3%)	55 %	985
Grain	Strzegom Czekoladowy 400	0.5 kg (7.6%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	30 g	40 min	2.8 %
Boil	Nugget	30 g	15 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	laktoza	400 g	Boil	20 min