

# The Dark Side of the Moon

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- Gravity **11.4 BLG**
- ABV ---
- IBU **48**
- SRM **47.7**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **0 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **77C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (69.6%)	85 %	7
Grain	Caraaroma	0.3 kg (6.5%)	78 %	400
Adjunct	płatki owsiane	0.5 kg (10.9%)	90 %	---
Grain	Jęczmień palony	0.3 kg (6.5%)	55 %	985
Grain	Carafa	0.2 kg (4.3%)	70 %	664
Grain	Carafa II	0.1 kg (2.2%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	20 min	5.1 %
Boil	Marynka	30 g	55 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale