

# US

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **32**
- SRM **39**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **68 C**, Time **5 min**
- Temp **72 C**, Time **5 min**
- Temp **80 C**, Time **5 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **68C**
- Keep mash **5 min** at **72C**
- Keep mash **5 min** at **80C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (74.1%)	80 %	5
Grain	Carahell	0.5 kg (9.3%)	77 %	26
Grain	Strzegom Czekoladowy 1200	0.5 kg (9.3%)	68 %	1202
Grain	Płatki owsiane	0.2 kg (3.7%)	60 %	3
Grain	Viking Wędzony torfem	0.2 kg (3.7%)	81 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	20 g	45 min	13 %
Boil	Izabella	10 g	15 min	5.1 %

## Yeasts

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

## Notes

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

- laktoza 400g, gotowanie  
*Aug 10, 2023, 1:54 PM*