Do trzech razy sztuka

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **26**
- SRM **29.4**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **22.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale	3.2 kg *(78%)*	79 %	6
Grain	Słód Carafa Special typ III	0.2 kg *(4.9%)*	--- %	1400
Grain	Słód Carafa typ I	0.2 kg *(4.9%)*	--- %	900
Grain	Płatki owsiane	0.5 kg *(12.2%)*	--- %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	20 g	55 min	7 %
Boil	Zula	15 g	20 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP005 - British Ale Yeast	Ale	Slant	120 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock	0.5 g	Boil	10 min

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

Water Agent	Węglan wapnia	4 g	Mash	---