Po ósmej

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **21**
- SRM **29.5**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **67 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.7 kg *(62.2%)*	80 %	5
Grain	Caramel/Crystal Malt - 120L	0.4 kg *(6.7%)*	72 %	236
Grain	Czekoladowy	0.35 kg *(5.9%)*	60 %	788
Grain	Jęczmień palony	0.2 kg *(3.4%)*	55 %	985
Grain	Płatki owsiane	0.8 kg *(13.4%)*	85 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg *(8.4%)*	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown	25 g	60 min	8.2 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	Mięta	20 g	Secondary	7 day(s)

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