Sleepless Night

- Gravity **12.6 BLG**
- ABV **---**
- IBU **27**
- SRM **46.9**
- 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 **74 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **68 C**, Time **90 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg *(69.4%)*	79 %	6
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg *(5.6%)*	73 %	1001
Grain	Strzegom Czekoladowy jasny	0.2 kg *(5.6%)*	68 %	400
Grain	Płatki owsiane	0.5 kg *(13.9%)*	85 %	3
Grain	Chocolate Malt (UK)	0.2 kg *(5.6%)*	73 %	887

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	40 g	60 min	4.2 %

Yeasts

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

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