

#9 Owsiany Czarnuchu

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **35**
- SRM **34**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **0 %**
- Size with trub loss **10 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9.6 liter(s)**

Steps

- Temp **70 C**, Time **90 min**
- Temp **80 C**, Time **1 min**

Mash step by step

- Heat up **7 liter(s)** of strike water to **79.3C**
- Add grains
- Keep mash **90 min** at **70C**
- Keep mash **1 min** at **80C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **12.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 1.6 kg (61.5%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.3 kg (11.5%) | 79 % | 16 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (3.8%) | 68 % | 1200 |
| Grain | Płatki owsiane | 0.4 kg (15.4%) | 85 % | 3 |
| Grain | Jęczmień palony | 0.2 kg (7.7%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------|--------|--------|------------|
| Boil | Marynka | 10 g | 60 min | 7.5 % |
| Boil | Hallertau Blanc | 20 g | 10 min | 9.8 % |
| Whirlpool | Tettnang | 13 g | 10 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 2 ml | --- |

Notes

- Woda nie modyfikowana.

Zacieranie: (czas od wrzucenia sładów)

1. 72-68 stopni - 20 min
2. 63 stopnie - 60 min
3. 70 stopni - 70 min
4. 67 stopni - próba jodowa ok - wrzucenie ciemnych sładów - 75 min
5. 80 min włączone podgrzewanie
6. 80 stopni - MASH out - 90 min

11.5 blg

22 stopnie zadane drożdże - 2 czubate łyżki
Gęstwa s-04 po hoppy saison - druga warka.
Pierwsze ważenie bez żadnych problemów :)

Mar 26, 2018, 9:27 PM