

B&B's Owsianka Majora Tonkowa strong

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **27**
- SRM **31.2**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|------|
| Grain | Viking Pale Ale malt | 5 kg (61%) | 80 % | 5 |
| Grain | Słód owsiany Fawcett | 1 kg (12.2%) | 61 % | 5 |
| Grain | Special B Malt | 0.5 kg (6.1%) | 65.2 % | 315 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (6.1%) | 79 % | 22 |
| Grain | Fawcett - Chocolate Wheat | 0.4 kg (4.9%) | 74 % | 788 |
| Grain | Carafa III | 0.3 kg (3.7%) | 70 % | 1034 |
| Grain | Płatki owsiane | 0.5 kg (6.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |
| Boil | Fuggles | 25 g | 15 min | 4.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|--------|-----------|----------|
| Spice | tonkowiec wonny | 8 g | Secondary | 7 day(s) |

Notes

- 3 fasolki, 8g
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