

Czarny aksamit - Oatmeal Stout

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **22**
- SRM **30.9**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **25.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **16.9 liter(s)**

Steps

- Temp **68 C**, Time **65 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12.4 liter(s)** of strike water to **76.7C**
- Add grains
- Keep mash **65 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **25.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.2 kg (71.1%) | 85 % | 7 |
| Grain | Płatki owsiane | 0.5 kg (11.1%) | 85 % | 3 |
| Grain | Caraaroma | 0.3 kg (6.7%) | 78 % | 400 |
| Grain | Jęczmień palony | 0.3 kg (6.7%) | 55 % | 985 |
| Grain | Weyermann - Carafa I | 0.2 kg (4.4%) | 70 % | 690 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Pioneer | 15 g | 60 min | 8.8 % |
| Boil | Pioneer | 15 g | 12 min | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 200 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|-----------------|-------|------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 10 min |
| Water Agent | kwask mlekowy | 2 g | Mash | 1 min |
| Flavor | palony jeczmiem | 300 g | Mash | 10 min |
| Flavor | Carafa I | 200 g | Mash | 10 min |

Notes

- vol 2,0
kwask mlekowy do wysladzania
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