

## P.19 - Troxmas 2.0

- Gravity **18 BLG**
- ABV ---
- IBU **27**
- SRM **43.7**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **33.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **24.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **33.6 liter(s)** of wort

### Fermentables

| Type  | Name                             | Amount        | Yield  | EBC |
|-------|----------------------------------|---------------|--------|-----|
| Grain | Weyermann - Pale Ale Malt        | 3 kg (32.3%)  | 85 %   | 7   |
| Grain | Strzegom Wiedeński               | 2 kg (21.5%)  | 79 %   | 10  |
| Grain | Fawcett - Brown                  | 1 kg (10.8%)  | 72 %   | 180 |
| Grain | Weyermann - Chocolate Wheat      | 1 kg (10.8%)  | 74 %   | 800 |
| Grain | Oats, Flaked                     | 0.9 kg (9.7%) | 80 %   | 2   |
| Grain | Słód CHÂTEAU CAFE Castle malting | 0.2 kg (2.2%) | 75.5 % | 500 |
| Grain | Jęczmień palony                  | 0.2 kg (2.2%) | 55 %   | 985 |
| Sugar | Milk Sugar (Lactose)             | 1 kg (10.8%)  | 76.1 % | 0   |

### Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Whirlpool | Chinook | 114 g  | 20 min | 11.6 %     |

### Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry  | 23 g   | Safbrew    |

## Extras

| Type   | Name  | Amount | Use for | Time     |
|--------|---|--------|---------|----------|
| Flavor | Kakao DecoMorreno                                       | 130 g  | Boil    | 5 min    |
| Spice  | Zest skórki pomarańczy                                  | 90 g   | Boil    | 1 min    |
| Spice  | Zest skórki cytryny                                     | 40 g   | Boil    | 1 min    |
| Spice  | Suszon skórka Curacao                                   | 20 g   | Boil    | 1 min    |
| Flavor | Orzechy włoskie prażone macerowane 1 miesiąc w alkoholu | 100 g  | Primary | 5 day(s) |
| Flavor | Orzechy laskowe prażone macerowane 1 miesiąc w alkoholu | 200 g  | Primary | 5 day(s) |