

P.28 - Troxmas 3.0

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **16**
- SRM **61.1**
- 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 **15 min**
- Evaporation rate **11 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **76C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (35.1%)	85 %	7
Grain	Fawcett - Brown	1 kg (11.7%)	72 %	180
Grain	Pszeniczny	1 kg (11.7%)	85 %	4
Grain	Oats, Flaked	1 kg (11.7%)	80 %	2
Grain	Strzegom Czekoladowy 1200	1 kg (11.7%)	68 %	1202
Grain	Castle Cafe	0.3 kg (3.5%)	75.5 %	480
Sugar	Candi Sugar, Amber	0.5 kg (5.9%)	78.3 %	148
Sugar	Milk Sugar (Lactose)	0.5 kg (5.9%)	76.1 %	0
Sugar	Brown Sugar, Dark	0.24 kg (2.8%)	100 %	99

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	10 g	15 min	10 %
Whirlpool	Iunga	80 g	10 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Slant	250 ml	Fermentis
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Notes

- Słód czekoladowy 0,5 kg dodany pod koniec zacierania, drugie 0,5 pod koniec mashout.
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