

Born To Be Sweet

- Gravity **13.6 BLG**
- ABV ---
- IBU **26**
- SRM **48.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3.5 kg (68.6%)	80 %	5
Grain	Crystal II	0.5 kg (9.8%)	71 %	200
Grain	Płatki owsiane	0.5 kg (9.8%)	85 %	3
Grain	Caraaroma	0.2 kg (3.9%)	74 %	400
Grain	Chocolate	0.3 kg (5.9%)	72 %	1200
Grain	Jęczmień palony	0.1 kg (2%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	35 g	55 min	5.1 %
Boil	East Kent Goldings	15 g	20 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Kakao	150 g	Boil	15 min
Flavor	Wanilia	1 g	Secondary	7 day(s)

Notes

- Wrzucic
Pale Ale
Crystal II
Płatki owsiane
Caraaroma
68C - 40'
72C - 20'
Dodać Chocolate
78C - 10'
Dodać Jęczmień palony
Nov 8, 2016, 8:20 AM
- 16 -> 6 BLG
70g glukozy na 15 L w 17 C
Dec 8, 2016, 8:53 PM