

Stout porzeczkowy

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **16**
- SRM **18.6**
- 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 **10 %/h**
- Boil size **34.6 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **37.3 liter(s)**

Steps

- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (26.8%)	80 %	5
Grain	Strzegom Wiedeński	5 kg (53.6%)	79 %	10
Grain	Caraaroma	0.23 kg (2.5%)	78 %	400
Grain	Fawcett - Pale Chocolate	0.32 kg (3.4%)	71 %	600
Grain	Karmelowy Pszeniczny Strzegom	0.28 kg (3%)	79 %	130
Grain	Oats, Flaked	1 kg (10.7%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau mittelfruh	50 g	60 min	4.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Czarna porzeczka	560 g	Secondary	21 day(s)

Flavor	Borówka amerykańska	1000 g	Secondary	21 day(s)
Flavor	Czarna jagoda	300 g	Secondary	21 day(s)

Notes

- Warka 45. Warzone 02.08. wyszło 25l 15 blg. Zlane na cichą 10.08. przy 5 blg. Dodane owoce na cichą, wcześniej mrożone i przepatrzone. Rozgniecione już w fermentorze. W smaku piwo słodkie, z mocną czekoladą.
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