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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Fining	Mech irlandzki	5 g	Boil	10 min
Water Agent	kwas mlekowy	2 g	Mash	1 min
Flavor	palony jeczmien	300 g	Mash	10 min
Flavor	Carafa I	200 g	Mash	10 min

Notes

- vol 2,0
  kwas mlekowy do wysladzania
  Oct 10, 2019, 10:32 PM