

No. 2

- Gravity **10.5 BLG**
- ABV ---
- IBU **31**
- SRM **40**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (74.5%)	85 %	4
Grain	Słód karmelowy ciemny - Litovel	0.5 kg (10.6%)	75 %	333
Grain	Słód Carafa III - Weyermann	0.3 kg (6.4%)	75 %	1300
Adjunct	płatki owsiane	0.4 kg (8.5%)	1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	30 min	10 %
Boil	Marynka	10 g	20 min	10 %
Boil	Cascade	15 g	15 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	Safale

Notes

- 10 dni burzliwa
7 dni cicha
80 g cukru przed rozlewem do butelek.

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

~~ 4,7% alk

Pierwsze próby pica po 2 tyg - mało gazu (i tak powinno go być mało, bo cukru mało dodaje)

1 msc - świetnie smakuje (płatków owsianych w ogóle nie czuć - za dużo chmielu dodałem)

2,5 msc - wytrawne - lekki smak chmielu, bardziej palone (kawowe), coś jak ciężki porter (bałtycki komesa - tylko mało %)

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