Czeko-koko-stout owsiany

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **12**
- SRM **21.4**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **32.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg *(55.6%)*	80 %	7
Grain	Oats, Flaked	1 kg *(18.5%)*	80 %	2
Grain	Biscuit Malt	0.3 kg *(5.6%)*	79 %	45
Grain	Strzegom Karmel 600	0.5 kg *(9.3%)*	68 %	601
Adjunct	Carafa II special	0.1 kg *(1.9%)*	10 %	812
Grain	Pszeniczny	0.5 kg *(9.3%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP099 - Super High Gravity Ale Yeast	Ale	Liquid	35 ml	White Labs

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.

Flavor	Laktoza	500 g	Boil	5 min

Notes

- Carafa dodana na masch out.
  Płatki owsiane opiec na blasze w kuchence z termoobiegiem 150 stopni przez godzinę.
  Podzielić na cichą na pół i do jednej części dodać opiekanych wiórek kokosowych 200g 150 stopni z termoobiegiem przez godzinę, a do drugiej bób tonka 5 gram.
  Zatopić w piwie dodatki na cichą. Fermentować 7 dni
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