

#5 Stout owsiany

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **23**
- SRM **30.7**
- 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 **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **69 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **75 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|-----------------|-------|------|
| Grain | Strzegom Pale Ale | 3.85 kg (66.8%) | 79 % | 6 |
| Grain | Biscuit Malt | 0.3 kg (5.2%) | 79 % | 45 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.26 kg (4.5%) | 73 % | 1001 |
| Grain | Strzegom Czekoladowy jasny | 0.15 kg (2.6%) | 68 % | 400 |
| Grain | Płatki owsiane | 0.8 kg (13.9%) | 85 % | 3 |
| Grain | Jęczmień palony | 0.2 kg (3.5%) | 55 % | 985 |
| Grain | Crystal II 200 | 0.2 kg (3.5%) | 71 % | 200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 50 g | 60 min | 4.5 % |

Yeasts

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

Notes

- Płatki owsiane uprażone w piekarniku z termoobiegiem i 150°C przez godzinę i pozostawione do ostudzenia w piekarniku.

Kleikowanie płatków - podgrzewam wodę (stosunek 1:5) do 99°C i wsypuję płatki; gotuję na wolnym ogniu przez ok. 5 min, pozostawiam do przestygnięcia.

Wszystkie słady - 70°C, 75 min

mash out - 78°C, 10min

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