

Almonds and Hazelnut Stout

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **29**
- SRM **36**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **9.5 liter(s)**
- Trub loss --- %
- Size with trub loss **9.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.1 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **7.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **11.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (44.4%)	80 %	5
Grain	Płatki pszeniczne	0.25 kg (11.1%)	85 %	3
Grain	Płatki owsiane	0.25 kg (11.1%)	85 %	3
Grain	płatki jęczmienne	0.25 kg (11.1%)	85 %	3
Grain	Biscuit Malt	0.1 kg (4.4%)	79 %	45
Grain	Jęczmień palony	0.2 kg (8.9%)	55 %	985
Grain	Carafa	0.2 kg (8.9%)	70 %	664

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Huell Melon	10 g	30 min	7.5 %
Boil	Huell Melon	15 g	5 min	7.5 %
Boil	Huell Melon	5 g	60 min	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
S04	Ale	Dry	5 g	---

Extras

Type	Name	Amount	Use for	Time
Other	mleko migdałowe	200 g	Boil	10 min
Other	mleko z orzechów laskowych	200 g	Boil	10 min