

Oatmeal porter - wersja robocza

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **25**
- SRM **42.8**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **77 C**, Time **15 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **15 min** at **77C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (28.6%)	79 %	6
Grain	Monachijski Ciemny Steinbach	2 kg (28.6%)	100 %	30
Grain	Płatki owsiane	1 kg (14.3%)	85 %	3
Grain	Biscuit Malt	1 kg (14.3%)	79 %	45
Zastanowić się zamiast którego, caraaroma?, litovela?				
Grain	Caraaroma	0.5 kg (7.1%)	78 %	400
Grain	Carafa III special	0.5 kg (7.1%)	70 %	1300
Lub strzegom barwiący				
Prawdopodobnie będzie wymagać dodania czegoś do filtracji, bo jest pozbawiony łuski				

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	30 min	5 %
Boil	Eastkern Goldin	50 g	10 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	100 g	Mash	---