

# Owsiany Stout z kokosem

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **20**
- SRM **38.7**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **25.5 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount        | Yield  | EBC  |
|-------|----------------------------------|---------------|--------|------|
| Grain | BESTMALZ - Bestt Pale Ale        | 4 kg (53.3%)  | 80.5 % | 6    |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.5 kg (6.7%) | 73 %   | 1001 |
| Grain | Żytni czekoladowy fawcett        | 0.5 kg (6.7%) | 20 %   | 600  |
| Grain | Słód owsiany Fawcett             | 2 kg (26.7%)  | 61 %   | 5    |
| Grain | Biscuit Malt                     | 0.5 kg (6.7%) | 79 %   | 50   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Lubelski | 50 g   | 60 min | 4 %        |

## Yeasts

| Name             | Type | Form  | Amount | Laboratory |
|------------------|------|-------|--------|------------|
| Gęstwa Hornindal | Ale  | Slant | 150 ml | ---        |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                 |       |           |           |
|--------|-----------------|-------|-----------|-----------|
| Flavor | Płatki kokosowe | 500 g | Secondary | 14 day(s) |
|--------|-----------------|-------|-----------|-----------|

## Notes

- Płatki wcześniej wyprażyć w piekarniku 120° przez 15 minut  
Zadać 2 duże łyżki gęstwy  
*Jan 11, 2021, 2:28 PM*