

Śniadanie mistrzów

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **46**
- SRM **29.3**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Sparge using **2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (72.9%)	80 %	5
Grain	Jęczmień palony	0.25 kg (5.2%)	55 %	985
Grain	Caraaroma	0.025 kg (0.5%)	78 %	400
Grain	Carahell	0.025 kg (0.5%)	77 %	26
Grain	Płatki owsiane	0.5 kg (10.4%)	85 %	3
Sugar	laktoza	0.5 kg (10.4%)	--- %	---

Hops

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

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Mleko w proszku	200 g	Boil	5 min

Flavor	skórka pomarańczy	20 g	Boil	5 min
Flavor	kawa	200 g	Bottling	---
Flavor	gorzka czekolada	100 g	Boil	5 min

Notes

- Milk&chocolate orange&whisky imperial coffe oatmeal stout
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