

Stout Owsiany

- Gravity **13.8 BLG**
- ABV ---
- IBU **37**
- SRM **40**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **41.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **20.9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **4 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **4 min** at **76C**
- Sparge using **31.8 liter(s)** of **76C** water or to achieve **41.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3 kg (49.7%)	81 %	4
Grain	Pilzński	1 kg (16.6%)	81 %	4
Grain	Chit Malt	0.6 kg (9.9%)	50 %	2
Grain	Strzegom Karmel 150	0.4 kg (6.6%)	75 %	150
Adjunct	płatki owsiane błyskawiczne	0.4 kg (6.6%)	70 %	3
Grain	Weyermann - Carafa III	0.3 kg (5%)	70 %	1024
Grain	Czekoladowy	0.3 kg (5%)	60 %	1200
Grain	Jęczmień palony	0.04 kg (0.7%)	55 %	1333

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	7.5 %
Boil	Fuggles	20 g	60 min	4.9 %
Boil	Willamette	20 g	30 min	6.2 %
Boil	Lublin (Lubelski)	20 g	20 min	3.2 %

Yeasts

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

Notes

- brzeczka na pół (chmiele na pół) i druga paczka z 200g śliwki łąckiej
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