

W pyte

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **30.2**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **25 %/h**
- Boil size **28.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (71.1%)	85 %	7
Grain	Płatki owsiane	0.5 kg (11.1%)	85 %	3
Grain	Caraaroma	0.3 kg (6.7%)	78 %	400
Grain	Jęczmień palony	0.3 kg (6.7%)	55 %	985
Dodany przed wygrzewem.				
Grain	Carafa	0.2 kg (4.4%)	70 %	664
Dodany przed wygrzewem.				

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	pioneer	15 g	60 min	8.8 %
Aroma (end of boil)	pioneer	15 g	20 min	8.8 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	kawa aromatyzowana - czekoladowo pomarańczowa	100 g	Secondary	2 day(s)

Notes

- Refermentacja: 130 g glukozy na 20 l.
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