

Zdradliwy Stout

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **39**
- SRM **40.6**
- 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 **70 min**
- Evaporation rate **8 %/h**
- Boil size **30.2 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **30.6 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **69 C**, Time **15 min**

Mash step by step

- Heat up **23 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **15 min** at **69C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 4 kg (52.3%) | 78 % | 5 |
| Grain | Żytni | 1 kg (13.1%) | 83 % | 8 |
| Grain | Pszeniczny | 0.4 kg (5.2%) | 85 % | 4 |
| Grain | Strzegom Karmel 300 | 0.4 kg (5.2%) | 70 % | 299 |
| Grain | Castle Cafe | 0.3 kg (3.9%) | 75.5 % | 200 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.3 kg (3.9%) | 73 % | 1001 |
| Grain | Strzegom Czekoladowy 400 | 0.2 kg (2.6%) | 68 % | 400 |
| Grain | Strzegom Czekoladowy 1200 | 0.2 kg (2.6%) | 68 % | 1202 |
| Grain | Płatki owsiane | 0.6 kg (7.8%) | 85 % | 3 |
| Grain | Jęczmień palony | 0.25 kg (3.3%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnat | 25 g | 50 min | 11.2 % |
| Boil | lunga | 25 g | 15 min | 11 % |

| | | | | |
|---------------------|-------|------|-------|------|
| Aroma (end of boil) | lunga | 25 g | 5 min | 11 % |
|---------------------|-------|------|-------|------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 200 ml | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|-------|
| Water Agent | Gips piwowarski | 15 g | Boil | 5 min |

Notes

- czekoladowy pszeniczny i 400 na ostatnie 20 minut;
 - jęczmień palony i czekoladowy 1200 na ostatnie 10 minut;
 - cała reszta słodów na początek zacierania;
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