

#12 Back in Black (scooby base)

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **50**
- SRM **36**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **29.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **23.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (75.5%)	80 %	4
Grain	Caraaroma	0.5 kg (7.5%)	78 %	400
Grain	Strzegom Czekoladowy ciemny	0.5 kg (7.5%)	68 %	1200
Grain	Jęczmień palony	0.125 kg (1.9%)	55 %	985
Grain	Płatki owsiane	0.5 kg (7.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Boil	Centennial	25 g	15 min	10.5 %
Boil	Centennial	25 g	5 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Notes

- Jęczmień palony na koniec zacierania.

Na bazie receptury scooby'iego z piwo.org.
Mar 26, 2019, 3:46 PM