

#24 + żytnio owsiany stout

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **44**
- SRM **40.8**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **27.8 liter(s)**

Steps

- Temp **69 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.2 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **50 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (69.8%)	79 %	5
Grain	Black (Patent) Malt	0.41 kg (5.7%)	55 %	1300
Grain	Strzegom Czekoladowy jasny	1.2 kg (16.7%)	68 %	400
Adjunct	Płatki owsiane	0.33 kg (4.6%)	85 %	3
Adjunct	płatki żytnie	0.225 kg (3.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	32 g	30 min	13.5 %
Boil	Magnum	15 g	15 min	13.5 %
Boil	Loral	20 g	10 min	11 %
Boil	Loral	20 g	0 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	300 ml	---

Notes

- 8 XII 2017
start 1130

wsyp dodatków do 50stC
wsyp Pale ale 65stC

Zacieranie start 1200

69stC - 30min
+ czekoladowy jasny 10min
67stC
+ black 10min

Filtracja
strat 1315 - 17,5BLG
koniec 1400
wyszło ok 37L !!!

Gotowanie 2h

wyszło 29L 15,5BLG

---- FERMENTACJA ----

16 XII - 7BLG

18 XII - 7BLG

A: - rozlew 13L

2.0CO2 - 250ml + 46g cukry (12stC)

Wyszło:

20x 0,33L

11x 0,5L

1x 1L

B: cicha 12l:

+1szt kiwi

+ 108g skórki pomarańczy

+ 10g imbir

+320g wody

Rozlew 21 XII przy 7BLG

0,25wody + 47g cukry

Dec 18, 2017, 12:39 AM