

## #36 i #37 Stout HGB (chałwa i Oreo)

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **45**
- SRM **22.5**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **30.4 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**

### Mash step by step

- Heat up **21.8 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **37.5 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (39.2%)	80 %	5
Grain	Płatki jęczmienne	2 kg (19.6%)	85 %	3
Grain	Jęczmień palony	0.45 kg (4.4%)	55 %	985
Grain	Strzegom Monachijski typ I	1 kg (9.8%)	79 %	16
Grain	Strzegom Wiedeński	1 kg (9.8%)	79 %	10
Liquid Extract	Coopers LME - Light	1.5 kg (14.7%)	78 %	7
Grain	Jęczmień palony obłuszczone	0.25 kg (2.5%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	47 g	60 min	11.8 %
Boil	Puławski	42 g	60 min	6.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis
browin ALE	Ale	Dry	11 g	Browin

### Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- 39L podzielone na 2 warki 19 i 20L

warka 19L dodana LAKTOZA 300g podzielona na 2 (fermentowane drożdżami z Browinu):

10L - dodane 150 kropel aromatu OREO

9L - dodane 145 kropel aromatu HALVA

warka 20L (fermentowana S-04) - dodane 50g płatków amerykańskich średnio opiekanych na 7dni

obie warki nagazowane do 2.0 vol

*May 17, 2021, 11:37 AM*