

(B&B) SNOWFALL OATMEAL STOUT

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **37**
- SRM **47.5**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.28 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **23 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|--------------|-------|------|
| Grain | Simpsons - Maris Otter | 3.5 kg (50%) | 81 % | 6 |
| Grain | Simpsons - Munich Malt | 0.7 kg (10%) | 80 % | 23 |
| Grain | Simpsons - Golden Naked Oats | 0.7 kg (10%) | 73 % | 18 |
| Grain | Simpsons - Amber Malt | 0.7 kg (10%) | 70 % | 60 |
| Grain | Simpsons - Chocolate Malt | 0.7 kg (10%) | 70 % | 1150 |
| Grain | Simpsons - DRC® Double Roasted Crystal | 0.35 kg (5%) | 70 % | 300 |
| Grain | Simpsons - Brown Malt | 0.35 kg (5%) | 70 % | 510 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 12.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------|-----|-------|------|--------------|
| Voss kveik | Ale | Slant | 5 ml | House strain |
|------------|-----|-------|------|--------------|

Notes

- Kawa cold brew do połowy przy rozlewie pewnie + trochę lakto

Nagazowanie na 2.0 vol
Dec 27, 2019, 4:47 PM