

Bakke Brygg Havrestout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **27**
- SRM **40.7**
- 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 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **77C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|------|
| Grain | Fawcett- Maris Otter | 4.5 kg (66.2%) | 81 % | 6 |
| Grain | Platki owsiane | 0.7 kg (10.3%) | 85 % | 3 |
| Grain | Chocolate Malt (UK) | 0.5 kg (7.4%) | 73 % | 1175 |
| Grain | Amber Malt | 0.5 kg (7.4%) | 75 % | 50 |
| Grain | special x | 0.2 kg (2.9%) | 72 % | 350 |
| Grain | Simpsons - Crystal Dark | 0.1 kg (1.5%) | 74 % | 158 |
| Grain | Extra black | 0.3 kg (4.4%) | 65 % | 1350 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Fuggles | 50 g | 60 min | 4.5 % |
| Boil | Willamette | 35 g | 15 min | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Lalbrew - Nottingham | Ale | Dry | 11 g | Lalbrew |

Notes

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

- fermentacja 18 potem 20 wg bakke bryg
fermentacja 20 wg książki
nagazowanie 2 - 2,5
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