

# Black Velvet Owsiany Stout z miętą #57

- Gravity **13.3 BLG**
- ABV ---
- IBU **40**
- SRM **38.9**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **67.5 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **67.5C**
- Keep mash **10 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount          | Yield | EBC  |
|-------|--------------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt           | 3.21 kg (65.4%) | 79 %  | 6.5  |
| Grain | Carabelge                      | 0.3 kg (6.1%)   | 78 %  | 30   |
| Grain | Brown Malt (British Chocolate) | 0.25 kg (5.1%)  | --- % | 190  |
| Grain | Chocolate Malt (UK)            | 0.25 kg (5.1%)  | --- % | 1000 |
| Grain | Jęczmień palony                | 0.15 kg (3.1%)  | 55 %  | 985  |
| Grain | Płatki owsiane                 | 0.75 kg (15.3%) | 85 %  | 3    |

## Hops

| Use for | Name        | Amount | Time   | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil    | Marynka 16' | 15 g   | 40 min | 8.4 %      |
| Boil    | Nugget 15'  | 20 g   | 30 min | 15 %       |

## Yeasts

| Name                      | Type | Form   | Amount | Laboratory       |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Liquid | 200 ml | Fermentum Mobile |

## Extras

| Type        | Name             | Amount | Use for | Time   |
|-------------|------------------|--------|---------|--------|
| Water Agent | Calcium Chloride | 3 g    | Mash    | 70 min |

## Notes

- Próba wykonania stoutu owsianego na KPD Szczecin marzec 17'

16.12.2016

Chlorek wapnia 1 łyżeczka dodana do zacieru.

Słód czekoladowy i jęczmień palony wsypany w połowie wygrzewu.

Mięta 13g różne odmiany, różna kondycja 5 min

Napowietrzane przez kilkukrotne przelewanie.

Drożdże gęstwa III pokolenie po ABA, 5 łyżek stołowych tygodniowej gęstwy. Do fermentacji poszło 23-24 l 13tki?

Start fermentacji po kilku godzinach w 17C

17.12.2016 + 18C

18.12.2016 + 20C

20.12.2016 + 21C

*Dec 16, 2016, 12:24 PM*