

Casual Monday

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **23**
- SRM **37**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3 kg (60%) | 85 % | 7 |
| Grain | Płatki owsiane | 1 kg (20%) | 60 % | 3 |
| Grain | Fawcett - red crystal | 0.25 kg (5%) | 70 % | 400 |
| Grain | Fawcett - Pale Chocolate | 0.25 kg (5%) | 71 % | 600 |
| Grain | Jęczmień palony Weyermann | 0.5 kg (10%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Fuggles | 45 g | 60 min | 4.5 % |
| Aroma (end of boil) | Fuggles | 5 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | --- |

Notes

- płati kleikować w 5 litrach gotować przez 30minut. Fermentacja 14 dni. Pierwsze 5 dni na zewnątrz fermentora 16,5 - 15,5 później spadała 14,2 - 14,6 dwa ostatnie dni podnieść 19 st, cicha 14 dni 14-15 st gęstość końcowa 3
Mar 29, 2021, 11:43 AM