

Irlandzkie Śniadanie V1

- Gravity **15 BLG**
- ABV ---
- IBU **43**
- SRM **40.9**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20.8 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|-------|------|
| Grain | Castle Pale Ale | 4.5 kg (65.7%) | 80 % | 8 |
| Grain | Weyermann - Dehusked Carafa I | 0.3 kg (4.4%) | 70 % | 690 |
| Grain | Weyermann - Dehusked Carafa III | 0.15 kg (2.2%) | 70 % | 1024 |
| Grain | Jęczmień palony | 0.15 kg (2.2%) | 1 % | 985 |
| Grain | Oats, Flaked | 1.5 kg (21.9%) | 80 % | 2 |
| Grain | Briess - Caramel Malt 80L | 0.25 kg (3.6%) | 75 % | 158 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Target | 50 g | 60 min | 9 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|-----|------|--------|
| Fining | Mech irlandzki | 4 g | Boil | 15 min |
|--------|----------------|-----|------|--------|

Notes

- Jęczmień palony do filtracji.
May 30, 2016, 1:22 PM