

Owsiany Stout z kokosem

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **20**
- SRM **38.7**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **25.5 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	4 kg (53.3%)	80.5 %	6
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (6.7%)	73 %	1001
Grain	Żytni czekoladowy fawcett	0.5 kg (6.7%)	20 %	600
Grain	Słód owsiany Fawcett	2 kg (26.7%)	61 %	5
Grain	Biscuit Malt	0.5 kg (6.7%)	79 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski	50 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gęstwa Hornindal	Ale	Slant	150 ml	---

Extras

Type	Name	Amount	Use for	Time
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Flavor	Płatki kokosowe	500 g	Secondary	14 day(s)
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Notes

- Płatki wcześniej wyprażyć w piekarniku 120° przez 15 minut
Zadać 2 duże łyżki gęstwy
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