

OATMEAL STOUT Z KWIATEM BZU

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **16**
- SRM **23.3**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **9.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	1.5 kg (57.7%)	81 %	4
Grain	Platki owsiane	0.6 kg (23.1%)	60 %	3
Grain	Weyermann - Chocolate Wheat	0.2 kg (7.7%)	74 %	788
Grain	Simpsons - Golden Naked Oats	0.2 kg (7.7%)	73 %	20
Grain	Weyermann - Carafa I Special	0.1 kg (3.8%)	70 %	690

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	15 g	60 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Spice	Kwiat Czarnego Bzu	380 g	Boil	30 min
Hopstand 30 min				
Other	Pożywka dla drożdzy	1 g	Boil	60 min
Fining	Whirlflock	1 g	Boil	10 min