

Bohemian stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **32**
- SRM **27.2**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 2.5 kg (44.6%) | 80 % | 5 |
| Grain | Pszeniczny | 2 kg (35.7%) | 85 % | 4 |
| Grain | Strzegom Karmel 150 | 0.2 kg (3.6%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (3.6%) | 68 % | 1200 |
| Grain | Carafa III | 0.2 kg (3.6%) | 70 % | 1034 |
| Grain | Płatki owsiane | 0.5 kg (8.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|---------|--------|------------|
| piekarskie | Ale | Culture | 23 g | --- |

Notes

- Rozczyn drożdżowy przygotowany na brzeczce
Brzeczka chłodzona przez ok.12h z chmielem. Proces nadał goryczki porównywalnej z czeskimi piwami
Apr 19, 2020, 6:15 PM