

owsianka stout

- Gravity **13.6 BLG**
- ABV ---
- IBU **33**
- SRM **32.1**
- 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 **75 %**
- 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 **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Płatki owsiane | 1.2 kg (24%) | 85 % | 3 |
| Grain | Strzegom Pilzneński | 2.75 kg (55%) | 80 % | 4 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (4%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.1 kg (2%) | 55 % | 985 |
| Grain | Strzegom Karmel 30 | 0.25 kg (5%) | 75 % | 30 |
| Grain | Strzegom Pale Ale | 0.5 kg (10%) | 79 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 30 g | 40 min | 10.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |

Notes

- 12 blg - burzliwa tydzień 3blg
cicha tydzień
zabutelkowano 18.10.16r
dodano 3,4 g glukozy na 0,5l
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