

rye oatmalt stout

- Gravity **16.8 BLG**
- ABV ---
- IBU **52**
- SRM **39**
- Style **Foreign Extra 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **67 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **10 min** at **67C**
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 2.9 kg (49.2%) | 80 % | 4 |
| Grain | Monachijski | 1.1 kg (18.6%) | 80 % | 16 |
| Grain | owsiany | 0.7 kg (11.9%) | 80 % | 6 |
| Grain | Karmelowy ciemny | 0.3 kg (5.1%) | 75 % | 600 |
| Grain | Strzegom Barwiący | 0.2 kg (3.4%) | 68 % | 1300 |
| Grain | Jęczmień palony | 0.3 kg (5.1%) | 55 % | 985 |
| Grain | Płatki żytnie | 0.4 kg (6.8%) | 85 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Marynka | 35 g | 60 min | 10 % |
| Boil | Tradition | 25 g | 60 min | 5.5 % |
| Boil | Tradition | 10 g | 10 min | 5.5 % |

Yeasts

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

Notes

- słody ciemne i jęczmień palony w 70 min zacierania na 10 min
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