

#20 Owsiany Stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **26.4**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.2 liter(s)**
- Total mash volume **41.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (76.9%)	80 %	5
Grain	Płatki owsiane	1 kg (9.6%)	85 %	3
Grain	Strzegom Czekoladowy 400	0.8 kg (7.7%)	68 %	400
Grain	Jęczmień palony	0.6 kg (5.8%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	60 g	50 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Safale

Notes

- 64'C 30minut
- 72'C 30minut
- 78'C 5-10minut
- Chmiel po 10 minutach gotowania

Piwo nie odfermentowało do końca i wyszły granaty (był potrzebny fermentor do drugiego piwa).
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