

# CIEMNA STRONA PIWA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **30**
- SRM **34**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **10 %**
- Size with trub loss **42 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **50.8 liter(s)**

## Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **32.2 liter(s)**
- Total mash volume **41.4 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **32.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **27.8 liter(s)** of **76C** water or to achieve **50.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (65.2%)	80 %	5
Grain	Weyermann - Carafa I	0.5 kg (5.4%)	70 %	690
Grain	Caraaroma	0.5 kg (5.4%)	78 %	400
Grain	Fawcett - Pale Chocolate	0.5 kg (5.4%)	71 %	600
Grain	Jęczmień palony	0.5 kg (5.4%)	55 %	985
Grain	Płatki orkiszowe	1.2 kg (13%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	50 g	60 min	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	50 ml	---

## Notes

- Chocolate i Jęczmień palony na koniec zacierania - ostatnie 15 minut

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Carafa i Caraaroma na początek ze wszystkimi słodami  
*Jan 17, 2020, 11:54 AM*