

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 **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Carafa i Caraaroma na początek ze wszystkimi słodami
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