

Czarne złoto

- Gravity **12.6 BLG**
- ABV ---
- IBU **36**
- SRM **40.1**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **70 C**, Time **80 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **80 min** at **70C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|------|
| Grain | Viking Pale Ale malt | 4.4 kg (66.7%) | 80 % | 5 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.45 kg (6.8%) | 73 % | 1001 |
| Grain | Jęczmień palony | 0.4 kg (6.1%) | 55 % | 985 |
| Grain | Karmelowy Czerwony | 0.3 kg (4.5%) | 75 % | 600 |
| Grain | Caraaroma | 0.2 kg (3%) | 78 % | 400 |
| Grain | Płatki owsiane | 0.25 kg (3.8%) | 85 % | 3 |
| Grain | Jęczmień niesłodowany | 0.6 kg (9.1%) | 75 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Target | 35 g | 60 min | 10.5 % |
| Boil | Styrian Golding | 15 g | 15 min | 3.6 % |
| Boil | Fuggles | 15 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M03 UK Dark Ale | Ale | Dry | 11.5 g | Mangrove Jack's |

Notes

- Słody palone dodaję na 10 minut przed końcem zacierania
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