

Czeko-koko-stout owsiany

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **12**
- SRM **21.4**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **32.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3 kg (55.6%) | 80 % | 7 |
| Grain | Oats, Flaked | 1 kg (18.5%) | 80 % | 2 |
| Grain | Biscuit Malt | 0.3 kg (5.6%) | 79 % | 45 |
| Grain | Strzegom Karmel 600 | 0.5 kg (9.3%) | 68 % | 601 |
| Adjunct | Carafa II special | 0.1 kg (1.9%) | 10 % | 812 |
| Grain | Pszeniczny | 0.5 kg (9.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 25 g | 60 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|------|--------|--------|------------|
| WLP099 - Super High Gravity Ale Yeast | Ale | Liquid | 35 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|---------|-------|------|-------|
| Flavor | Laktoza | 500 g | Boil | 5 min |
|--------|---------|-------|------|-------|

Notes

- Carafa dodana na masch out.
Płatki owsiane opiec na blasze w kuchence z termoobiegim 150 stopni przez godzinę.
Podzielić na cichą na pół i do jednej części dodać opiekanych wiórek kokosowych 200g 150 stopni z termoobiegim przez godzinę, a do drugiej bób tonka 5 gram.
Zatopić w piwie dodatki na cichą. Fermentować 7 dni
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