

II piwo - zestaw surowców

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **30.9**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (71.1%)	85 %	7
Grain	Płatki owsiane	0.5 kg (11.1%)	85 %	3
Grain	Caraaroma	0.3 kg (6.7%)	78 %	400
Grain	Jęczmień palony	0.3 kg (6.7%)	55 %	985
Grain	Weyermann - Carafa I	0.2 kg (4.4%)	70 %	690

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	pioneer	15 g	55 min	9 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Notes

- Zacieranie:
30 min 65,1'C -> 61,1'C
30 min 67,4'C -> 64,4'C
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