

oak festyn

- Gravity **18.9 BLG**
- ABV ---
- IBU **36**
- SRM **45**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-------------------|---------------|-------|-----|
| Grain | Pilzneński | 3 kg (81.1%) | 81 % | 4 |
| Grain | Caraaroma | 0.3 kg (8.1%) | 78 % | 400 |
| Grain | Carafa | 0.1 kg (2.7%) | 70 % | 664 |
| Grain | Jęczmień palony | 0.1 kg (2.7%) | 55 % | 985 |
| Adjunct | płatki jęczmienne | 0.2 kg (5.4%) | 1 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Aurora | 20 g | 55 min | 8.5 % |
| Boil | Styrian Golding | 20 g | 10 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|------|--------|------------|
| us -05 | Ale | Dry | 11.5 g | --- |

Extras

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

| | | | | |
|-------|---------------|------|-----------|-----------|
| Other | płatki dębowy | 20 g | Secondary | 14 day(s) |
|-------|---------------|------|-----------|-----------|