

Outmeal Stout #1

- Gravity **14.5 BLG**
- ABV ---
- IBU **19**
- SRM **69.4**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **0.4 liter(s)**
- Total mash volume **0.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Grain | Czekoladowy | 0.15 kg (3.7%) | 60 % | 788 |
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 1.7 kg (42%) | 90 % | 621 |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (42%) | 80 % | --- |
| Dry Extract | suchy jasny | 0.5 kg (12.3%) | 80 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Hallertauer Tradition | 30 g | 60 min | 6 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------------|--------|---------|--------|
| Flavor | Płatki owsiane błyskawiczne | 400 g | Boil | 20 min |
| Flavor | Jęczmień prażony | 200 g | Boil | 20 min |
| Flavor | Pszenica prażona | 200 g | Boil | 20 min |

Notes

- Gazowanie 105 g glukozy i jest ok, kawa dominuje, za mało nut czekoladowych, płatki nic nie wniosły. Następna warka sód czekoladowy +150 g oraz płatki + 100 g.
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