

## P.14 - Trox

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **12**
- SRM **46.2**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **26.9 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **23.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (34.5%)	80 %	5
Grain	Viking Golden Ale malt	2 kg (23%)	80 %	14
Grain	Płatki owsiane	0.8 kg (9.2%)	85 %	3
Grain	Carahell	0.5 kg (5.7%)	77 %	26
Grain	Weyermann - Chocolate Wheat	1 kg (11.5%)	74 %	788
Grain	Słód CHÂTEAU CAFE	0.2 kg (2.3%)	75.5 %	500
Grain	Jęczmień palony	0.2 kg (2.3%)	55 %	985
Sugar	Milk Sugar (Lactose)	1 kg (11.5%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Kakao DecoMorreno	150 g	Boil	5 min
Spice	Zest skórki pomarańczy	100 g	Secondary	5 day(s)
Flavor	Orzechy laskowe	150 g	Secondary	5 day(s)

## Notes

- Jęczmień palony dodać na samym końcu zacierania. Laktoza dodana 10 minut przed końcem gotowania.  
*Oct 15, 2019, 4:22 PM*