

P.19 - Troxmas 2.0

- Gravity **18 BLG**
- ABV ---
- IBU **27**
- SRM **43.7**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **33.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

Steps

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

Mash step by step

- Heat up **24.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **33.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (32.3%)	85 %	7
Grain	Strzegom Wiedeński	2 kg (21.5%)	79 %	10
Grain	Fawcett - Brown	1 kg (10.8%)	72 %	180
Grain	Weyermann - Chocolate Wheat	1 kg (10.8%)	74 %	800
Grain	Oats, Flaked	0.9 kg (9.7%)	80 %	2
Grain	Słód CHÂTEAU CAFE Castle malting	0.2 kg (2.2%)	75.5 %	500
Grain	Jęczmień palony	0.2 kg (2.2%)	55 %	985
Sugar	Milk Sugar (Lactose)	1 kg (10.8%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Chinook	114 g	20 min	11.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	23 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
Flavor	Kakao DecoMorreno	130 g	Boil	5 min
Spice	Zest skórki pomarańczy	90 g	Boil	1 min
Spice	Zest skórki cytryny	40 g	Boil	1 min
Spice	Suszon skórka Curacao	20 g	Boil	1 min
Flavor	Orzechy włoskie prażone macerowane 1 miesiąc w alkoholu	100 g	Primary	5 day(s)
Flavor	Orzechy laskowe prażone macerowane 1 miesiąc w alkoholu	200 g	Primary	5 day(s)