

Stout Owsiany Alepiwo

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **25**
- SRM **26.7**
- 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 **15 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (76.9%)	80 %	5
Grain	Płatki owsiane	0.5 kg (9.6%)	85 %	3
Grain	Jęczmień palony	0.3 kg (5.8%)	55 %	985
Grain	Strzegom Czekoladowy jasny	0.4 kg (7.7%)	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	30 g	60 min	7.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Liquid	100 ml	White Labs

Notes

- Słody ciemne dodane na koniec zacierania.
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