

Turbo Geezer klon

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **41**
- SRM **39.5**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (63.2%)	80 %	5
Grain	Płatki owsiane	0.5 kg (10.5%)	85 %	3
Grain	Caraaroma	0.25 kg (5.3%)	78 %	400
Sugar	laktoza	0.5 kg (10.5%)	--- %	---
Grain	Strzegom Czekoladowy ciemny	0.25 kg (5.3%)	68 %	1200
Grain	Special B Malt	0.25 kg (5.3%)	65.2 %	315

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	100 ml	Fermentum Mobile

Notes

- Na ostatnie pół godziny czekoladowy, na wygrzew carafa specjal 5.
Na cichą 50 gram płatków whiskey na 1 do 2 tygodni
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