

# Velvet Underground

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **39**
- SRM **34.6**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.3 liter(s)**

## Steps

- Temp **54 C**, Time **10 min**
- Temp **67 C**, Time **40 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **12.5 liter(s)** of strike water to **59.2C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (52.6%)	79 %	6
Grain	Płatki owsiane	1 kg (26.3%)	85 %	3
Grain	Strzegom Czekoladowy jasny	0.4 kg (10.5%)	68 %	400
Grain	Jęczmień palony	0.4 kg (10.5%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Notes

- Receptura Artura:  
<https://www.piwo.org/forums/topic/12140-wolno%C5%9Bciowy-browar-domowy-libertarian-homebrewery/?do=findComment&comment=368819>  
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