

BIALY STOUT kawka z mlekiem

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **15**
- SRM **6.1**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 4.5 kg (76.3%) | 79 % | 6 |
| Grain | Biscuit Malt | 0.4 kg (6.8%) | 79 % | 45 |
| Grain | Płatki owsiane | 0.5 kg (8.5%) | 85 % | 3 |
| Grain | Barley, Flaked | 0.5 kg (8.5%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Magnum De | 10 g | 60 min | 11.5 % |
| Boil | East Kent Goldings | 20 g | 10 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us 05 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------|--------|-----------|-----------|
| Flavor | kawa | 50 g | Secondary | 20 day(s) |
| Other | ziarna kakao | 50 g | Boil | 10 min |
| Other | laktoza | 500 g | Boil | 10 min |

Notes

- PRZEPIS NIE DOKONCZONY
Sprawdzic kiedy dodac kawe i ziarna kakao.
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