

Chłopska Dola - Historical Oat Ale

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **22**
- SRM **3.4**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------|-------------|-------|-----|
| Grain | Oats, Malted | 4 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Lomik | 50 g | 50 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|-------|--------|---------|------------------|
| FM51 Grodzie Dębowe | Wheat | Liquid | 1500 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|------|----------|--------|---------|--------|
| Herb | Krwawnik | 25 g | Boil | 10 min |

Notes

- Fermentacja:
Burzliwa (6-7 dni w 16 st. C)
Cicha (8-9 dni w 16 st. C)

Butelkowanie:
Syrup cukrowy na refermentację (80 g cukru w 400 ml wody)

Dojrzewanie piwa:
3 tygodnie w temperaturze 16-17st. C.
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