

dzień kobiet

- Gravity **16.6 BLG**
- ABV ---
- IBU **49**
- SRM **40**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss --- %
- Size with trub loss --- **liter(s)**
- Boil time **70 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **-11.6 liter(s)** of **76C** water

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3.4 kg	80 %	6
Grain	Żytni	1 kg	85 %	8
Grain	Pszeniczny	1 kg	85 %	4
Adjunct	Oats, Flaked	0.4 kg	80 %	1
Grain	pale chocolate	0.4 kg	73 %	550
Grain	Weyermann - Chocolate Wheat	0.3 kg	74 %	1066
Grain	Weyermann - Carafa II	0.3 kg	70 %	1133

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zythos	50 g	60 min	10 %
Boil	Zythos	20 g	20 min	10 %
Aroma (end of boil)	Amarillo	20 g	0 min	9.5 %
Dry Hop	Citra	30 g	2 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
M44	Ale	Dry	11.5 g	mangrove jack

Notes

- słody ciemne dodane po uzyskaniu negatywnej próby jodowej przeprowadzonej po 60 min przerwy scukrzającej
Mar 9, 2015, 1:36 PM