

Noc poślubna #1

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **29**
- SRM **37.5**
- 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 **20 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (58.3%)	81 %	4
Grain	Płatki owsiane	1 kg (16.7%)	85 %	3
Grain	Abbey Malt Weyermann	0.5 kg (8.3%)	75 %	45
Grain	Caraaroma	0.2 kg (3.3%)	78 %	400
Grain	Carafa I	0.2 kg (3.3%)	70 %	900
Grain	Carafa I Special	0.3 kg (5%)	73 %	900
Grain	Strzegom pszenica prażona	0.3 kg (5%)	70 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Boil	Magnum	15 g	15 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	1500 ml	Wyeast Labs
Starter 1,5l				

Notes

- Do zacierania dodałem sporo łuski ryżowej.
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