

Peanut chocolate coffee oatmeal Milk Stout

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **38**
- SRM **41**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **16.7 liter(s)** of strike water to **77.3C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (43.2%)	80 %	5
Grain	Słód owsiany	1 kg (14.4%)	61 %	5
Grain	Oats, Flaked	1.2 kg (17.3%)	80 %	2
Grain	pszeniczny czekoladowy weyermann	0.25 kg (3.6%)	65 %	1100
~5%				
Grain	Strzegom Czekoladowy jasny	0.25 kg (3.6%)	68 %	400
~4-5%				
Grain	Jęczmień palony	0.24 kg (3.5%)	55 %	985
~4-5% na wygrzew				
Grain	Special B Malt	0.5 kg (7.2%)	65.2 %	315
Sugar	Milk Sugar (Lactose)	0.5 kg (7.2%)	76.1 %	0
może więcej				

Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	lunga	35 g	60 min	10 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	---
S-04				

Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa	200 g	Secondary	7 day(s)
100-200g 120C-20-30min. max				
Water Agent	Węglan wapnia	4 g	Mash	60 min
Water Agent	Chlorek wapnia	3 g	Mash	60 min
Flavor	Masło orzechowe	400 g	Boil	5 min
Flavor	pokruszone ziarno kakaowca prażone	100 g	Secondary	7 day(s)
~ 120C- 20 minut				
Flavor	Prażone i solone orzeszki ziemne	150 g	Secondary	7 day(s)
~ 120C, 20 minut				

Notes

- Dodać kilka % coś ciemnego
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