

Północ - Staut z tonką/kawą/płatkami dębowymi

- Gravity **44.6 BLG**
- ABV **26.8 %**
- IBU **18**
- SRM **63.6**
- 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 **60.6 liter(s)**
- Total mash volume **80.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	5 kg (24.8%)	80 %	16
Grain	Pilzneński	5 kg (24.8%)	81 %	4
Grain	Grodziski pszeniczny wędzony dębem	5 kg (24.8%)	80 %	3
Grain	Strzegom Karmel 600	1 kg (5%)	68 %	601
Grain	Strzegom Karmel 300	2 kg (9.9%)	70 %	299
Grain	Strzegom Czekoladowy jasny	1 kg (5%)	68 %	400
Grain	Płatki owsiane	1.2 kg (5.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	60 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	12 g	Safale

Extras

Type	Name	Amount	Use for	Time
Other	Tonka	2 g	Secondary	14 day(s)
Other	Płatki dębowe whisky	50 g	Secondary	14 day(s)
Other	kawa	300 g	Secondary	14 day(s)

Notes

- Ris powstaje z brzezki przedniej , Stout z wysładzania
Dec 22, 2020, 11:21 AM