

Quarantine Stout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **35**
- SRM **35.2**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **16.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3 kg (81.1%) | 80 % | 5 |
| Grain | Carafa II | 0.25 kg (6.8%) | 70 % | 1100 |
| Grain | Jęczmień palony | 0.15 kg (4.1%) | 55 % | 1100 |
| Grain | Płatki owsiane | 0.3 kg (8.1%) | 61 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | lunga | 13 g | 60 min | 9.7 % |
| Aroma (end of boil) | lunga | 15 g | 15 min | 9.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|-------|
| Fining | Whirlfloc | 2 g | Boil | 5 min |

Notes

- Płatki owsiane błyskawiczne podpiekane w piekarniku parę dni przed warzeniem: 150 stopni, ok. 30 minut, mieszane co parę minut, podpieczone na złoty kolor.
Jęczmień palony na ostatnie 15 minut zacierania. Carafa na całość.
Whirlfloc na 5 minut gotowania.

Fermentacja: piwnica 18 stopni, po 4 dniach dać na wyższą półkę- ok.20 stopni

KURŁA whirlfloca zapomniałem wrzucić XD
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