

rye oatmalt stout

- Gravity **16.8 BLG**
- ABV ---
- IBU **52**
- SRM **39**
- Style **Foreign Extra 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **67 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **10 min** at **67C**
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.9 kg (49.2%)	80 %	4
Grain	Monachijski	1.1 kg (18.6%)	80 %	16
Grain	owsiany	0.7 kg (11.9%)	80 %	6
Grain	Karmelowy ciemny	0.3 kg (5.1%)	75 %	600
Grain	Strzegom Barwiący	0.2 kg (3.4%)	68 %	1300
Grain	Jęczmień palony	0.3 kg (5.1%)	55 %	985
Grain	Płatki żytnie	0.4 kg (6.8%)	85 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	10 %
Boil	Tradition	25 g	60 min	5.5 %
Boil	Tradition	10 g	10 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

Notes

- słody ciemne i jęczmień palony w 70 min zacierania na 10 min
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