

# Turbo Geezer klon

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **41**
- SRM **39.5**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **12.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC  |
|-------|-----------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt        | 3 kg (63.2%)   | 80 %   | 5    |
| Grain | Płatki owsiane              | 0.5 kg (10.5%) | 85 %   | 3    |
| Grain | Caraaroma                   | 0.25 kg (5.3%) | 78 %   | 400  |
| Sugar | laktoza                     | 0.5 kg (10.5%) | --- %  | ---  |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (5.3%) | 68 %   | 1200 |
| Grain | Special B Malt              | 0.25 kg (5.3%) | 65.2 % | 315  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 30 g   | 60 min | 10 %       |

## Yeasts

| Name                      | Type | Form   | Amount | Laboratory       |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Liquid | 100 ml | Fermentum Mobile |

## Notes

- Na ostatnie pół godziny czekoladowy, na wygrzew carafa specjal 5.  
Na cichą 50 gram płatków whiskey na 1 do 2 tygodni  
*Sep 9, 2019, 10:13 AM*