

Winter is coming

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **34**
- SRM **38.9**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (64.1%)	83 %	6
Grain	Special B Castle	0.5 kg (6.4%)	70 %	350
Grain	Fawcett - Pale Chocolate	0.5 kg (6.4%)	71 %	600
Grain	Jęczmień palony	0.3 kg (3.8%)	55 %	985
Grain	Płatki żytnie	0.5 kg (6.4%)	30 %	3
Sugar	Laktoza	1 kg (12.8%)	90 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	50 g	60 min	4.3 %
Boil	Oktawia	30 g	15 min	7.1 %
Boil	Oktawia	30 g	5 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	400 ml	FM

Extras

Type	Name	Amount	Use for	Time
Flavor	Oak Chips - Toffee - Włochy	30 g	Secondary	5 day(s)
Zalane Rumem 200ml przed dolaniem całości po przelaniu na cichą				
Flavor	Ziarno kakaowca	100 g	Secondary	5 day(s)
Zalane Rumem 200ml przed dolaniem całości po przelaniu na cichą				
Fining	Żelatyna	5 g	Secondary	2 day(s)

Flavor	Kawa z kawiarki 250ml, espresso	250 g	Secondary	0 day(s)
Flavor	Rum 200ml	200 g	Secondary	---

Notes

- 6.9 BLG przy zlewaniu na cichą - co daje 6.9%
Aug 23, 2019, 7:00 PM