

Irlandzkie Śniadanie V1

- Gravity **15 BLG**
- ABV ---
- IBU **43**
- SRM **40.9**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20.8 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	4.5 kg (65.7%)	80 %	8
Grain	Weyermann - Dehusked Carafo I	0.3 kg (4.4%)	70 %	690
Grain	Weyermann - Dehusked Carafo III	0.15 kg (2.2%)	70 %	1024
Grain	Jęczmień palony	0.15 kg (2.2%)	1 %	985
Grain	Oats, Flaked	1.5 kg (21.9%)	80 %	2
Grain	Briess - Caramel Malt 80L	0.25 kg (3.6%)	75 %	158

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	50 g	60 min	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
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Fining	Mech irlandzki	4 g	Boil	15 min
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Notes

- Jęczmień palony do filtracji.
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