

stout

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **35**
- SRM **35.3**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4 kg (71.4%)	81 %	6
Grain	Jęczmień palony	0.2 kg (3.6%)	55 %	985
Grain	Płatki owsiane	1 kg (17.9%)	60 %	3
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.6%)	68 %	1200
Grain	Weyermann - Chocolate Wheat	0.2 kg (3.6%)	74 %	788

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	7 %
Boil	Książęcy	13 g	60 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Ziarna kawy	200 g	Secondary	7 day(s)

Notes

- ciemne słody na ostatnie 30 minut zacierania
kawa przypalona w piekarniku 10 minut w 110 stopniach
albo ziarna kakaowca?
fermentacja:
16 stopni - 3 dni
19 stopni - 7 dni

21 stopni - 7 dni

cicha 19 stopni - 7dni
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