

# CZARNY JAGUAR v2 20l

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **27**
- SRM **40.1**
- Style **Oatmeal 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 **24.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

| Type    | Name                        | Amount        | Yield  | EBC |
|---------|-----------------------------|---------------|--------|-----|
| Grain   | Viking Pale Ale malt        | 3 kg (53.6%)  | 80 %   | 5   |
| Grain   | Strzegom Monachijski typ II | 0.5 kg (8.9%) | 79 %   | 22  |
| Grain   | Carafa II                   | 0.4 kg (7.1%) | 70 %   | 812 |
| Grain   | Czekoladowy                 | 0.4 kg (7.1%) | 60 %   | 788 |
| Adjunct | płatki jęczmienne           | 0.5 kg (8.9%) | 70 %   | 3   |
| Grain   | Roasted Barley              | 0.3 kg (5.4%) | 55 %   | 591 |
| Sugar   | Milk Sugar (Lactose)        | 0.5 kg (8.9%) | 76.1 % | 0   |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 50 g   | 60 min | 5.1 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |