

Noc poślubna #2 (MPPD 2 miejsce)

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **21**
- SRM **36.5**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **31.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (63.4%)	80 %	5
Grain	Płatki owsiane	1.2 kg (16.9%)	85 %	3
Grain	Strzegom pszenica prażona	0.3 kg (4.2%)	70 %	1000
Grain	Carafa I Special	0.3 kg (4.2%)	73 %	900
Grain	Abbey Malt Weyermann	0.2 kg (2.8%)	75 %	45
Grain	Special B	0.2 kg (2.8%)	75 %	350
Grain	Caraaroma	0.2 kg (2.8%)	78 %	400
Grain	Carafa I	0.2 kg (2.8%)	70 %	900

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	15 g	60 min	11.2 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	1500 ml	Wyeast Labs
Starter 1,5l				