

## Stout noworoczny

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **36.3**
- 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 **20 %/h**
- Boil size **30 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.3 liter(s)**

### Fermentables

| Type  | Name                      | Amount         | Yield | EBC  |
|-------|---------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt      | 3.3 kg (56.4%) | 80 %  | 5    |
| Grain | Płatki owsiane            | 1.2 kg (20.5%) | 85 %  | 3    |
| Grain | Płatki pszeniczne         | 0.25 kg (4.3%) | 85 %  | 3    |
| Grain | Castle Cafe               | 0.5 kg (8.5%)  | 80 %  | 480  |
| Grain | Strzegom pszenica prażona | 0.3 kg (5.1%)  | 80 %  | 1000 |
| Grain | Carafa I Special          | 0.3 kg (5.1%)  | 80 %  | 900  |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Warrior | 20 g   | 60 min | 14.6 %     |
| Aroma (end of boil) | Fuggles | 60 g   | 0 min  | 4.7 %      |

### Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Slant | 250 ml | Fermentum Mobile |

### Extras

| Type  | Name            | Amount | Use for | Time   |
|-------|-----------------|--------|---------|--------|
| Other | Wyeast Nutrient | 2 g    | Boil    | 10 min |

### Notes

- Planuję dodać kawę i cynamon.  
*Nov 13, 2020, 4:24 PM*