

# Tonka Stout

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **34**
- SRM **33.5**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **20.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **20.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.2 kg (71.1%)	80 %	5
Grain	Jęczmień palony	0.25 kg (5.6%)	55 %	985
Grain	Viking Karmel 300	0.1 kg (2.2%)	70 %	300
Grain	Weyermann - Carafa III Specjal	0.2 kg (4.4%)	70 %	1024
Grain	Płatki owsiane	0.5 kg (11.1%)	85 %	3
Grain	Viking Karmelowy Pszeniczny	0.25 kg (5.6%)	79 %	125

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8.8 %
Boil	Lublin (Lubelski)	25 g	10 min	3.8 %