

# WĘGORZ

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **31.8**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 3.5 kg (64.7%) | 80 %  | 5   |
| Grain | Płatki owsiane              | 0.5 kg (9.2%)  | 85 %  | 3   |
| Grain | Briess - Barley Flakes      | 0.5 kg (9.2%)  | 70 %  | 3   |
| Grain | Strzegom Czekoladowy jasny  | 0.33 kg (6.1%) | 68 %  | 400 |
| Grain | Weyermann - Chocolate Wheat | 0.33 kg (6.1%) | 74 %  | 788 |
| Grain | Jęczmień palony             | 0.25 kg (4.6%) | 55 %  | 985 |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 25 g   | 60 min | 13.5 %     |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory    |
|-------------|------|-------|--------|---------------|
| Safale S-04 | Ale  | Slant | 6 ml   | łyżek, Safale |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                |       |      |        |
|--------|----------------|-------|------|--------|
| Flavor | Wędzona Śliwka | 800 g | Boil | 10 min |
|--------|----------------|-------|------|--------|

## Notes

- Palone słady (jęczmień i czekoladowy ciemny) dodać po negatywnej próbie jodowej lub na ostatnie 10 minut zacierania  
*Feb 10, 2017, 5:19 PM*