

# Weizen Rye Oatmeal Banana Milk Stout

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **19**
- SRM **34.9**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20.6 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **76C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **21.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	1.68 kg (36.7%)	80 %	16
Grain	Żytni	1 kg (21.8%)	85 %	8
Grain	Carafa III	0.3 kg (6.6%)	70 %	1034
Grain	Weyermann - Carapils	0.4 kg (8.7%)	78 %	4
Grain	Jęczmień palony	0.1 kg (2.2%)	55 %	985
Grain	Oats, Flaked	0.7 kg (15.3%)	80 %	2
Grain	Melanoiden Malt	0.2 kg (4.4%)	80 %	39
Grain	Czekoladowy	0.2 kg (4.4%)	60 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	15 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	100 ml	Fermentum Mobile

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Banany	2000 g	Secondary	7 day(s)
Banany pieczone				
Flavor	Laktoza	400 g	Boil	15 min
Podbicie o 1.5blg				