

# Weizen Stout

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **13**
- SRM **51**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (47.2%)	80 %	5
Grain	Strzegom Czekoladowy ciemny	0.5 kg (9.4%)	68 %	1200
Grain	Jęczmień palony	0.5 kg (9.4%)	55 %	985
Grain	Pszeniczny	0.8 kg (15.1%)	85 %	4
Grain	Karmelowy ciemny 300EBC	0.5 kg (9.4%)	75 %	300
Grain	Płatki owsiane	0.5 kg (9.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski	30 g	60 min	4.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	500 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min