

# Wiśnia Wio

- Gravity **13.3 BLG**
- ABV ---
- IBU **26**
- SRM **51.1**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2.5 kg (51%)	80 %	8
Grain	Weyermann - Light Munich Malt	1 kg (20.4%)	82 %	14
Grain	Oats, Flaked	0.4 kg (8.2%)	80 %	2
Grain	Fawcett - Crystal	0.25 kg (5.1%)	70 %	200
Grain	Fawcett - Pale Chocolate	0.25 kg (5.1%)	71 %	600
Grain	Weyermann - Dehusked Carafa III	0.25 kg (5.1%)	70 %	1024
Grain	Carafa III	0.25 kg (5.1%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.1 %
Boil	East Kent Goldings	20 g	30 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	cocoa nibs	100 g	Boil	10 min
Flavor	wisnie	2700 g	Secondary	5 day(s)