

# 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 |