

#104 Weizen Stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **15**
- SRM **42**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **12.9 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **4.82 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **16.9 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **25 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **1.8 liter(s)** of **76C** water or to achieve **12.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.2 kg (41.4%)	79 %	6
Grain	Płatki owsiane	0.6 kg (20.7%)	85 %	3
Grain	Pszeniczny	0.5 kg (17.2%)	85 %	4
Grain	Abbey Malt Weyermann	0.2 kg (6.9%)	75 %	45
Grain	Fawcett - Pszeniczny Czekoladowy	0.15 kg (5.2%)	73 %	1001
Grain	Weyermann - Carafa II Special	0.2 kg (6.9%)	65 %	1150
Grain	Strzegom Barwiący	0.05 kg (1.7%)	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	15 g	60 min	3.21 %
Boil	Saaz (Czech Republic)	14.3 g	13 min	3.21 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Weihenstephan Weizen	Ale	Liquid	50 ml	Wyeast Labs