

[33] Tonka Stout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **18**
- SRM **28.6**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (67.3%)	80 %	5
Grain	Carafa II	0.2 kg (3.8%)	70 %	812
Grain	Weyermann - Carapils	0.5 kg (9.6%)	78 %	4
Grain	Jęczmień palony	0.5 kg (9.6%)	55 %	985
Adjunct	Płatki owsiane	0.5 kg (9.6%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	15 g	60 min	3.5 %
Boil	Marynka	30 g	15 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	20 g	Safale

Extras

Type	Name	Amount	Use for	Time
Spice	Tonka	20 g	Secondary	5 day(s)