

Black Horse 2

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **30**
- SRM **43.5**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **20.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|--------|------|
| Grain | Płatki owsiane | 0.5 kg (10.6%) | 60 % | 3 |
| Grain | Jęczmień palony | 0.2 kg (4.3%) | 55 % | 1100 |
| Grain | pszeniczny czekoladowy Weyermann® | 0.4 kg (8.5%) | 65 % | 1100 |
| Grain | Weyermann pszeniczny jasny | 0.2 kg (4.3%) | 80 % | 6 |
| Grain | Weyermann - Pale Ale Malt | 3.2 kg (68.1%) | 85 % | 7 |
| Grain | Caraaroma | 0.1 kg (2.1%) | 78 % | 400 |
| Grain | Special B Malt | 0.1 kg (2.1%) | 65.2 % | 315 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 50 g | 60 min | 4.5 % |