

# OZJASZ wood-aged american Stout

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **35**
- SRM **34.5**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (72.5%)	80 %	5
Grain	Jęczmień palony	0.2 kg (2.9%)	55 %	985
Grain	Strzegom Karmel 150	0.5 kg (7.2%)	75 %	150
Grain	Płatki owsiane	0.8 kg (11.6%)	85 %	3
Grain	Słód Chocolate - Thomas Fawcett	0.4 kg (5.8%)	73 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	20 min	4.5 %
Boil	East Kent Goldings	20 g	60 min	5.1 %
Boil	Fuggles	10 g	60 min	4.5 %
Boil	East Kent Goldings	10 g	20 min	5.1 %
Boil	Galaxy	10 g	20 min	15 %
Boil	Galaxy	10 g	10 min	15 %
Whirlpool	Galaxy	10 g	1 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe macerowane w Jack Daniel's	50 g	Secondary	10 day(s)