

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) |