

# Weizen Rye Oatmeal Banana Milk Stout

- Gravity **15 BLG**
- ABV ---
- IBU **19**
- SRM **34.9**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20.6 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **76C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **21.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount          | Yield | EBC  |
|-------|----------------------|-----------------|-------|------|
| Grain | Monachijski          | 1.68 kg (36.7%) | 80 %  | 16   |
| Grain | Żytni                | 1 kg (21.8%)    | 85 %  | 8    |
| Grain | Carafa III           | 0.3 kg (6.6%)   | 70 %  | 1034 |
| Grain | Weyermann - Carapils | 0.4 kg (8.7%)   | 78 %  | 4    |
| Grain | Jęczmień palony      | 0.1 kg (2.2%)   | 55 %  | 985  |
| Grain | Oats, Flaked         | 0.7 kg (15.3%)  | 80 %  | 2    |
| Grain | Melanoiden Malt      | 0.2 kg (4.4%)   | 80 %  | 39   |
| Grain | Czekoladowy          | 0.2 kg (4.4%)   | 60 %  | 788  |

## Hops

| Use for    | Name    | Amount | Time   | Alpha acid |
|------------|---------|--------|--------|------------|
| First Wort | Marynka | 15 g   | 60 min | 10 %       |

## Yeasts

| Name                   | Type  | Form   | Amount | Laboratory       |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 100 ml | Fermentum Mobile |

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type              | Name    | Amount | Use for   | Time     |
|-------------------|---------|--------|-----------|----------|
| Flavor            | Banany  | 2000 g | Secondary | 7 day(s) |
| Banany pieczone   |         |        |           |          |
| Flavor            | Laktoza | 400 g  | Boil      | 15 min   |
| Podbicie o 1.5blg |         |        |           |          |