

# Weizen Stout

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **20**
- SRM **32.3**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (62.5%)	80 %	5
Grain	Weyermann - Carafa II special	0.3 kg (7.5%)	70 %	837
Grain	Oats, Flaked	0.8 kg (20%)	80 %	2
Grain	Fawcett - Pale Chocolate	0.2 kg (5%)	71 %	600
Grain	Weyermann Caramunich 3	0.2 kg (5%)	76 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Slant	200 ml	Fermentis