

Weselne 2

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **23**
- SRM **36.7**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Colorado pale base	4 kg (61.5%)	81 %	5
Grain	Płatki owsiane	1 kg (15.4%)	85 %	3
Grain	Jęczmień palony	0.5 kg (7.7%)	55 %	985
Grain	Caramel/Crystal Malt - 120L	0.5 kg (7.7%)	72 %	236
Grain	Strzegom Czekoladowy 400	0.25 kg (3.8%)	68 %	400
Grain	Simpsons - Coffee Malt	0.25 kg (3.8%)	74 %	296

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	7 %
Boil	Challenger	20 g	5 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Wanilia	10 g	Secondary	3 day(s)
Flavor	Kawa	200 g	Secondary	3 day(s)