

Wiśnia Wio

- Gravity **13.3 BLG**
- ABV ---
- IBU **26**
- SRM **51.1**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|-------|------|
| Grain | Castle Pale Ale | 2.5 kg (51%) | 80 % | 8 |
| Grain | Weyermann - Light Munich Malt | 1 kg (20.4%) | 82 % | 14 |
| Grain | Oats, Flaked | 0.4 kg (8.2%) | 80 % | 2 |
| Grain | Fawcett - Crystal | 0.25 kg (5.1%) | 70 % | 200 |
| Grain | Fawcett - Pale Chocolate | 0.25 kg (5.1%) | 71 % | 600 |
| Grain | Weyermann - Dehusked Carafa III | 0.25 kg (5.1%) | 70 % | 1024 |
| Grain | Carafa III | 0.25 kg (5.1%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 30 g | 60 min | 5.1 % |
| Boil | East Kent Goldings | 20 g | 30 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|-----------|----------|
| Spice | cocoa nibs | 100 g | Boil | 10 min |
| Flavor | wisnie | 2700 g | Secondary | 5 day(s) |