

# Zawisza

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **56**
- SRM **35.4**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (50%)	79 %	6
Grain	Strzegom Czekoladowy 400	0.3 kg (10%)	68 %	400
Grain	Strzegom Barwiący	0.1 kg (3.3%)	68 %	1300
Grain	Strzegom Karmel 600	0.3 kg (10%)	68 %	601
Grain	Pszoniczny	0.3 kg (10%)	85 %	4
Grain	Płatki owsiane	0.5 kg (16.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa ziarna	100 g	Secondary	7 day(s)