

# B&B's Owsianka Majora Tonkowa strong

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **27**
- SRM **31.2**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (61%)	80 %	5
Grain	Słód owsiany Fawcett	1 kg (12.2%)	61 %	5
Grain	Special B Malt	0.5 kg (6.1%)	65.2 %	315
Grain	Strzegom Monachijski typ II	0.5 kg (6.1%)	79 %	22
Grain	Fawcett - Chocolate Wheat	0.4 kg (4.9%)	74 %	788
Grain	Carafa III	0.3 kg (3.7%)	70 %	1034
Grain	Płatki owsiane	0.5 kg (6.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Fuggles	25 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-04	Ale	Dry	10 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	tonkowiec wonny	8 g	Secondary	7 day(s)

## Notes

- 3 fasolki, 8g  
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