

# B&B's Owsianka Majora Tonkowa

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **31**
- SRM **33.7**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (55.6%)	80 %	5
Grain	Słód owsiany Fawcett	1 kg (13.9%)	61 %	5
Grain	Special B Malt	0.5 kg (6.9%)	65.2 %	315
Grain	Strzegom Monachijski typ II	0.5 kg (6.9%)	79 %	22
Grain	Fawcett - Chocolate Wheat	0.4 kg (5.6%)	74 %	788
Grain	Carafa III	0.3 kg (4.2%)	70 %	1034
Grain	Płatki owsiane	0.5 kg (6.9%)	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	10 g	Secondary	7 day(s)