

# Chinese smoked birch-tree oatmeal wheat belgian stout 14°

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **48**
- SRM **39.6**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony brzoza Viking Malt	2 kg (37.7%)	82 %	10
Grain	Pszeniczny	2 kg (37.7%)	85 %	4
Grain	Strzegom Karmel 300	0.5 kg (9.4%)	70 %	299
Grain	Czekoladowy	0.5 kg (9.4%)	60 %	788
Grain	Jęczmień palony	0.3 kg (5.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	45 min	10 %
Boil	Marco Polo	25 g	15 min	12.6 %
Boil	Marco Polo	25 g	5 min	12.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Herb	Mięta	15 g	Secondary	5 day(s)