

CZARNY JAGUAR v2 20l

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **27**
- SRM **40.1**
- Style **Oatmeal 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 **24.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (53.6%)	80 %	5
Grain	Strzegom Monachijski typ II	0.5 kg (8.9%)	79 %	22
Grain	Carafa II	0.4 kg (7.1%)	70 %	812
Grain	Czekoladowy	0.4 kg (7.1%)	60 %	788
Adjunct	płatki jęczmienne	0.5 kg (8.9%)	70 %	3
Grain	Roasted Barley	0.3 kg (5.4%)	55 %	591
Sugar	Milk Sugar (Lactose)	0.5 kg (8.9%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale