

# Stout noworoczny

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **36.3**
- 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 **20 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.3 kg (56.4%)	80 %	5
Grain	Płatki owsiane	1.2 kg (20.5%)	85 %	3
Grain	Płatki pszeniczne	0.25 kg (4.3%)	85 %	3
Grain	Castle Cafe	0.5 kg (8.5%)	80 %	480
Grain	Strzegom pszenica prażona	0.3 kg (5.1%)	80 %	1000
Grain	Carafa I Special	0.3 kg (5.1%)	80 %	900

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	14.6 %
Aroma (end of boil)	Fuggles	60 g	0 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	250 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Other	Wyeast Nutrient	2 g	Boil	10 min

## Notes

- Planuję dodać kawę i cynamon.  
*Nov 13, 2020, 4:24 PM*