

# Weizen Rye Oatmeal Banana Milk Stout

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **20**
- SRM **38**
- Style **Sweet 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 **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2.24 kg (36.7%)	80 %	16
Grain	Żytni	1.33 kg (21.8%)	85 %	8
Grain	Carafa III	0.4 kg (6.6%)	70 %	1034
Grain	Weyermann - Carapils	0.53 kg (8.7%)	78 %	4
Grain	Jęczmień palony	0.13 kg (2.2%)	55 %	985
Grain	Oats, Flaked	0.93 kg (15.3%)	80 %	2
Grain	Melanoiden Malt	0.27 kg (4.4%)	80 %	39
Grain	Czekoladowy	0.27 kg (4.4%)	60 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	20 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	133.33 ml	Fermentum Mobile

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Banany	3000 g	Secondary	7 day(s)
Banany pieczone				
Flavor	Laktoza	533.33 g	Boil	15 min
Podbicie o 1.5blg				