

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

| 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 | | | | |