

Weselny Stout

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **17**
- SRM **31.7**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1.9 kg (54.3%)	81 %	4
Grain	Strzegom Monachijski typ I	0.25 kg (7.1%)	79 %	16
Grain	Strzegom Monachijski typ II	0.25 kg (7.1%)	79 %	22
Grain	Pszeniczny	0.25 kg (7.1%)	85 %	4
Grain	Carafa II	0.1 kg (2.9%)	70 %	812
Grain	Carafa III	0.15 kg (4.3%)	70 %	1034
Grain	Płatki owsiane	0.25 kg (7.1%)	85 %	3
Grain	Strzegom Czekoladowy 1200	0.1 kg (2.9%)	68 %	1202
Sugar	Milk Sugar (Lactose)	0.25 kg (7.1%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale

Extras

Type	Name	Amount	Use for	Time
Other	Kawa espresso	100 g	Bottling	---
Rozlew				