

## Zawisnia czarny V2

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **34**
- SRM **37**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **24 %/h**
- Boil size **24.3 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **22.7 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**

### Mash step by step

- Heat up **17.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.6 kg (31.7%)	80 %	5
Grain	Weyermann - Pale Ale Malt	2.2 kg (43.6%)	85 %	7
Grain	Płatki owsiane	0.5 kg (9.9%)	60 %	3
Grain	Czekoladowy	0.25 kg (5%)	60 %	1100
Grain	Caraaroma	0.2 kg (4%)	78 %	400
Grain	Weyermann - Carafa I Special	0.15 kg (3%)	70 %	690
Grain	Roasted Barley	0.15 kg (3%)	55 %	1100

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	45 min	10 %
Boil	Lublin (Lubelski)	30 g	0 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
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Flavor	Wiśnie mrożone	3100 g	Secondary	14 day(s)
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