

Żytni Stoucik

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **37.1**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **2 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **65 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|--------|------|
| Grain | Weyermann Pale Ale Malt | 3 kg (42.9%) | 85 % | 7 |
| Grain | Vikingmalt Żytni | 2 kg (28.6%) | 85 % | 8 |
| Grain | Płatki owsiane | 0.5 kg (7.1%) | 60 % | 3 |
| Grain | Thomas Fawcett żytni crystal | 0.4 kg (5.7%) | 70 % | 160 |
| Grain | Special B Malt | 0.4 kg (5.7%) | 65.2 % | 315 |
| Grain | Weyermann Carafa III | 0.4 kg (5.7%) | 70 % | 1024 |
| Grain | Weyermann Pszeniczny Czekoladowy | 0.3 kg (4.3%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 25 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|-------|
| Fining | Whirlfloc | 2.5 g | Boil | 5 min |