

Black Horse 2

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **30**
- SRM **43.5**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **20.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	0.5 kg (10.6%)	60 %	3
Grain	Jęczmień palony	0.2 kg (4.3%)	55 %	1100
Grain	pszeniczny czekoladowy Weyermann®	0.4 kg (8.5%)	65 %	1100
Grain	Weyermann pszeniczny jasny	0.2 kg (4.3%)	80 %	6
Grain	Weyermann - Pale Ale Malt	3.2 kg (68.1%)	85 %	7
Grain	Caraaroma	0.1 kg (2.1%)	78 %	400
Grain	Special B Malt	0.1 kg (2.1%)	65.2 %	315

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	60 min	4.5 %