

## Ostout 2

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **27**
- SRM **47.9**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (60%)	85 %	7
Grain	Fawcett - Crystal	1 kg (20%)	70 %	160
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (10%)	73 %	1001
Grain	Carafa III	0.5 kg (10%)	70 %	1034

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	5.1 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Flavor	Algi Nori	25 g	Mash	60 min
Flavor	Algi Wakame	15 g	Mash	60 min
Flavor	Sól morską	10 g	Mash	60 min