

Tonka Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **34**
- SRM **33.5**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **20.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **20.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3.2 kg (71.1%) | 80 % | 5 |
| Grain | Jęczmień palony | 0.25 kg (5.6%) | 55 % | 985 |
| Grain | Viking Karmel 300 | 0.1 kg (2.2%) | 70 % | 300 |
| Grain | Weyermann - Carafa III Specjal | 0.2 kg (4.4%) | 70 % | 1024 |
| Grain | Płatki owsiane | 0.5 kg (11.1%) | 85 % | 3 |
| Grain | Viking Karmelowy Pszeniczny | 0.25 kg (5.6%) | 79 % | 125 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 8.8 % |
| Boil | Lublin (Lubelski) | 25 g | 10 min | 3.8 % |