

Tonka

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **31**
- SRM **33.7**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|------|
| Grain | Viking Pale Ale malt | 4 kg (55.6%) | 80 % | 5 |
| Grain | Słód owsiany Fawcett | 1 kg (13.9%) | 61 % | 5 |
| Grain | Special B Malt | 0.5 kg (6.9%) | 65.2 % | 315 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (6.9%) | 79 % | 22 |
| Grain | Weyermann - Chocolate Wheat | 0.4 kg (5.6%) | 74 % | 788 |
| Grain | Carafa III | 0.3 kg (4.2%) | 70 % | 1034 |
| Grain | Płatki owsiane | 0.5 kg (6.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |
| Boil | Fuggles | 25 g | 15 min | 4.5 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|--------|-----------|----------|
| Spice | tonkowiec wonny | 10 g | Secondary | 7 day(s) |