

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