

# klon ginesa

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **19**
- SRM **14.6**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.8 liter(s)**

## Steps

- Temp **68 C**, Time **1 min**

## Mash step by step

- Heat up **8.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **1 min** at **68C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.2 kg (74.6%) | 80 %  | 5   |
| Grain | Płatki owsiane       | 0.5 kg (16.9%) | 85 %  | 3   |
| Grain | Caraaroma            | 0.25 kg (8.5%) | 78 %  | 400 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 10 g   | 60 min | 10 %       |

## Yeasts

| Name                      | Type | Form   | Amount | Laboratory       |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Liquid | 250 ml | Fermentum Mobile |