

klon ginesa

- 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