

# Zimowy

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **33.8**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **53.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **38.5 liter(s)**
- Total mash volume **49.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale	8 kg (72.7%)	--- %	---
Grain	Czekoladowy	1 kg (9.1%)	60 %	800
Grain	Strzegom Karmel 600	1 kg (9.1%)	68 %	601
Grain	Biscuit Malt	1 kg (9.1%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	60 g	10 min	13.2 %
Boil	Cascade	60 g	10 min	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Liquid	400 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	15 min

## Notes

- Poziomy nasycenia dla stylów  
Porter, stout 1.7 - 2.3  
Nov 11, 2024, 7:38 PM