

Virusowy Stout

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **31**
- SRM **35.9**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **70 C**, Time **30 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **30 min** at **70C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Hook Head Lager Malt	3.2 kg (76.2%)	80 %	3
Grain	Oats, Malted	0.2 kg (4.8%)	80 %	2
Grain	Oats, Flaked	0.2 kg (4.8%)	80 %	2
Grain	Wheat, Flaked	0.1 kg (2.4%)	77 %	4
Grain	Black Barley (Roast Barley)	0.1 kg (2.4%)	55 %	985
Grain	Carafa III	0.3 kg (7.1%)	70 %	1034
Grain	Briess - Chocolate Malt	0.1 kg (2.4%)	60 %	690

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	11.5 g	---

Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Warka po fermentacji burzliwej zostanie podzielona na dwa fermentory ze względu na różne dodatki.
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