

# Wiśnia Wio

- Gravity **13.3 BLG**
- ABV ---
- IBU **26**
- SRM **51.1**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

| Type  | Name                            | Amount         | Yield | EBC  |
|-------|---------------------------------|----------------|-------|------|
| Grain | Castle Pale Ale                 | 2.5 kg (51%)   | 80 %  | 8    |
| Grain | Weyermann - Light Munich Malt   | 1 kg (20.4%)   | 82 %  | 14   |
| Grain | Oats, Flaked                    | 0.4 kg (8.2%)  | 80 %  | 2    |
| Grain | Fawcett - Crystal               | 0.25 kg (5.1%) | 70 %  | 200  |
| Grain | Fawcett - Pale Chocolate        | 0.25 kg (5.1%) | 71 %  | 600  |
| Grain | Weyermann - Dehusked Carafa III | 0.25 kg (5.1%) | 70 %  | 1024 |
| Grain | Carafa III                      | 0.25 kg (5.1%) | 70 %  | 1034 |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 30 g   | 60 min | 5.1 %      |
| Boil    | East Kent Goldings | 20 g   | 30 min | 5.1 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |

## Extras

| Type   | Name       | Amount | Use for   | Time     |
|--------|------------|--------|-----------|----------|
| Spice  | cocoa nibs | 100 g  | Boil      | 10 min   |
| Flavor | wisnie     | 2700 g | Secondary | 5 day(s) |