

Zawisnia czarny V2

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **34**
- SRM **37**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **24 %/h**
- Boil size **24.3 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **22.7 liter(s)**

Steps

- Temp **68 C**, Time **90 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 1.6 kg (31.7%) | 80 % | 5 |
| Grain | Weyermann - Pale Ale Malt | 2.2 kg (43.6%) | 85 % | 7 |
| Grain | Płatki owsiane | 0.5 kg (9.9%) | 60 % | 3 |
| Grain | Czekoladowy | 0.25 kg (5%) | 60 % | 1100 |
| Grain | Caraaroma | 0.2 kg (4%) | 78 % | 400 |
| Grain | Weyermann - Carafa I Special | 0.15 kg (3%) | 70 % | 690 |
| Grain | Roasted Barley | 0.15 kg (3%) | 55 % | 1100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 45 min | 10 % |
| Boil | Lublin (Lubelski) | 30 g | 0 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|--------|-----------|-----------|
| Flavor | Wiśnie mrożone | 3100 g | Secondary | 14 day(s) |
|--------|----------------|--------|-----------|-----------|