Tonka

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **31**
- SRM **33.7**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg *(55.6%)*	80 %	5
Grain	Słód owsiany Fawcett	1 kg *(13.9%)*	61 %	5
Grain	Special B Malt	0.5 kg *(6.9%)*	65.2 %	315
Grain	Strzegom Monachijski typ II	0.5 kg *(6.9%)*	79 %	22
Grain	Weyermann - Chocolate Wheat	0.4 kg *(5.6%)*	74 %	788
Grain	Carafa III	0.3 kg *(4.2%)*	70 %	1034
Grain	Płatki owsiane	0.5 kg *(6.9%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	60 min	11 %
Boil	Fuggles	25 g	15 min	4.5 %

Extras

Type	Name	Amount	Use for	Time
Spice	tonkowiec wonny	10 g	Secondary	7 day(s)