

13/5.2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **18**
- SRM **42.7**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **6.5 %**
- Size with trub loss **16 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **16.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Jęczmień palony	0.125 kg (2.9%)	55 %	985
Grain	Czekoladowy	0.75 kg (17.5%)	60 %	788
Grain	Briess - Pale Ale Malt	2.25 kg (52.5%)	80 %	7
Grain	Płatki owsiane	1 kg (23.3%)	60 %	3
Sugar	cukier trzcinowy	0.16 kg (3.7%)	100 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Spalt	17 g	60 min	5.5 %
Boil	Spalt	13 g	15 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	50 ml	---