

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **40**
- SRM **32.3**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **29.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (66.3%)	80 %	4
Grain	Strzegom Monachijski typ I	0.67 kg (8.9%)	79 %	16
Grain	Strzegom Karmel 300	0.2 kg (2.7%)	70 %	299
Grain	Brown Malt (British Chocolate)	0.3 kg (4%)	70 %	128
Grain	Strzegom Czekoladowy 1200	0.4 kg (5.3%)	68 %	1202
Grain	Jęczmień palony	0.3 kg (4%)	55 %	985
Grain	Płatki owsiane	0.5 kg (6.6%)	85 %	3
Adjunct	Strzegom Barwiący	0.17 kg (2.3%)	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	55 min	9.5 %
Boil	East Kent Goldings	50 g	10 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Safale

Notes

- w garze 38 l, 13 brix. Wg tej strony osiągam wydajność 95%.
W fermentorze ~37l, 14 blg.
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