

## 70.

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **34**
- SRM **34.2**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **15.6 liter(s)**

### Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (59.3%)	80 %	5
Grain	Fawcett - Crystal	0.1 kg (3%)	70 %	160
Grain	Płatki owsiane	0.8 kg (23.7%)	70 %	3
Grain	Czekoladowy orkisz	0.24 kg (7.1%)	60 %	550
Grain	Pszeniczny Czekoladowy	0.13 kg (3.9%)	73 %	1001
Grain	Carafa III Special	0.1 kg (3%)	70 %	1034

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	18 g	60 min	11 %