

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **36**
- SRM **37**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.3 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.7 kg (63.6%)	80 %	5
Grain	Płatki owsiane	1 kg (17.2%)	85 %	3
Grain	Fawcett - Crystal	0.2 kg (3.4%)	70 %	160
Grain	Czekoladowy orkiszowy	0.28 kg (4.8%)	68 %	550
Grain	Carafa III special	0.39 kg (6.7%)	70 %	1400
Grain	Pszeniczny	0.25 kg (4.3%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	90 min	11 %