

## Bohemian stout

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **32**
- SRM **27.2**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt        | 2.5 kg (44.6%) | 80 %  | 5    |
| Grain | Pszeniczny                  | 2 kg (35.7%)   | 85 %  | 4    |
| Grain | Strzegom Karmel 150         | 0.2 kg (3.6%)  | 75 %  | 150  |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (3.6%)  | 68 %  | 1200 |
| Grain | Carafa III                  | 0.2 kg (3.6%)  | 70 %  | 1034 |
| Grain | Płatki owsiane              | 0.5 kg (8.9%)  | 85 %  | 3    |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 30 g   | 60 min | 10 %       |

### Yeasts

| Name       | Type | Form    | Amount | Laboratory |
|------------|------|---------|--------|------------|
| piekarskie | Ale  | Culture | 23 g   | ---        |

### Notes

- Rozczyn drożdżowy przygotowany na brzeczce  
Brzeczka chłodzona przez ok.12h z chmielem. Proces nadał goryczki porównywalnej z czeskimi piwami  
*Apr 19, 2020, 6:15 PM*