

Huj wie co

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU ---
- SRM **35.6**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilznieński 6-rzędowy	2.6 kg (49.5%)	80 %	5
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (19%)	80 %	20
Grain	Płatki owsiane	0.5 kg (9.5%)	85 %	3
Grain	Strzegom Karmel 300	0.3 kg (5.7%)	70 %	299
Grain	Weyermann - Carafa II	0.2 kg (3.8%)	70 %	837
Grain	Strzegom Czekoladowy 1200	0.2 kg (3.8%)	68 %	1202
Grain	Jęczmień palony	0.2 kg (3.8%)	55 %	985
Grain	Strzegom Bursztynowy	0.25 kg (4.8%)	70 %	49