

# Stołcik

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **30**
- SRM **36.6**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (29.9%)	81 %	4
Grain	Strzegom Monachijski typ I	3 kg (44.8%)	79 %	16
Grain	Fawcett - Pale Chocolate	0.3 kg (4.5%)	71 %	600
Grain	Carafa III	0.4 kg (6%)	70 %	1034
Adjunct	Briess - Oat Flakes	1 kg (14.9%)	30 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Verhnello	15 g	90 min	9.1 %
Boil	Verhnello	20 g	20 min	9.1 %
Boil	Vhernello	15 g	5 min	9.1 %