

# STOUT 12

---

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **29**
- SRM **35.8**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (80.6%)	80 %	5
Grain	Płatki owsiane	0.5 kg (8.1%)	85 %	3
Grain	Strzegom Czekoladowy ciemny	0.5 kg (8.1%)	68 %	1200
Grain	Jęczmień palony	0.2 kg (3.2%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling	40 g	60 min	5 %
Boil	Bramling	30 g	15 min	5 %
Boil	Bramling	30 g	5 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis