

Stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **27.7**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **29.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 4 kg (68.4%) | 79 % | 6 |
| Grain | Płatki owsiane | 0.9 kg (15.4%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.3 kg (5.1%) | 60 % | 3 |
| Grain | Strzegom Czekoladowy ciemny | 0.4 kg (6.8%) | 68 % | 800 |
| Grain | Jęczmień palony | 0.1 kg (1.7%) | 55 % | 985 |
| Grain | Strzegom Barwiący | 0.15 kg (2.6%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 23 g | 20 min | 8.5 % |
| Boil | Magnum | 15 g | 40 min | 12 % |