

stout

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **31**
- SRM **29.5**
- 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 **12.8 liter(s)**
- Total mash volume **17 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3 kg (63.2%)	81 %	6
Grain	Jęczmień palony	0.25 kg (5.3%)	55 %	985
Grain	Płatki owsiane	0.5 kg (10.5%)	60 %	3
Grain	Strzegom Czekoladowy jasny	0.25 kg (5.3%)	68 %	400
Adjunct	Briess - Barley Flakes	0.5 kg (10.5%)	70 %	3
Grain	Weyermann - Chocolate Wheat	0.25 kg (5.3%)	74 %	788

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %