

## stout 2.0

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- Gravity **13.3 BLG**
- ABV ---
- IBU **29**
- SRM **40.9**
- 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 **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.1 kg (22.2%)	81 %	4
Grain	Strzegom Pale Ale	2 kg (40.4%)	79 %	6
Grain	Pszeniczny	0.2 kg (4%)	85 %	4
Grain	Oats, Flaked	0.4 kg (8.1%)	80 %	2
Grain	Strzegom Czekoladowy ciemny	0.2 kg (4%)	68 %	1200
Grain	Jęczmień palony	0.25 kg (5.1%)	55 %	985
Grain	Strzegom Monachijski typ I	0.8 kg (16.2%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	40 g	50 min	5.7 %
Aroma (end of boil)	Hallertau	25 g	0 min	4.5 %
Boil	Sybilla	10 g	15 min	5.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min