

Stout #4

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **20**
- SRM **30.6**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **486.5 liter(s)**
- Total mash volume **625.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|------|
| Grain | Simpsons - Maris Otter | 75 kg (54%) | 81 % | 6 |
| Grain | Platki owsiane | 30 kg (21.6%) | 60 % | 3 |
| Grain | Fawcett - Brown | 12.5 kg (9%) | 72 % | 180 |
| Grain | Castle Cafe | 12.5 kg (9%) | 75.5 % | 250 |
| Grain | Fawcett - Pale Chocolate | 5 kg (3.6%) | 70 % | 1175 |
| Grain | Black Barley (Roast Barley) | 4 kg (2.9%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 430 g | 60 min | 11.5 % |