

# Stout

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **24**
- SRM **31.8**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	0.4 kg (8.4%)	85 %	3
Grain	Jęczmień palony	0.25 kg (5.3%)	55 %	1150
Grain	Czekoladowy	0.25 kg (5.3%)	60 %	1200
Grain	Caramel/Crystal Malt - 120L	0.25 kg (5.3%)	72 %	160
Grain	Viking Pale Ale malt	3.6 kg (75.8%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	17 g	60 min	7.1 %
Boil	Cascade	20 g	30 min	7.1 %
Whirlpool	Cascade	25 g	0 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale