

# Stout Stout Stout

- Gravity **12.9 BLG**
- ABV ---
- IBU **32**
- SRM **23.7**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.8 liter(s)**
- Total mash volume **42.4 liter(s)**

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC  |
|-------|-----------------------------|---------------|-------|------|
| Grain | Briess - Pale Ale Malt      | 6 kg (56.6%)  | 80 %  | 7    |
| Grain | Strzegom Monachijski typ II | 2 kg (18.9%)  | 79 %  | 22   |
| Grain | Biscuit Malt                | 1 kg (9.4%)   | 79 %  | 45   |
| Grain | Płatki owsiane              | 0.5 kg (4.7%) | 60 %  | 3    |
| Grain | płatki jęczmienne           | 0.5 kg (4.7%) | 60 %  | 4    |
| Grain | Jęczmień palony             | 0.2 kg (1.9%) | 55 %  | 985  |
| Grain | Strzegom Czekoladowy ciemny | 0.4 kg (3.8%) | 68 %  | 1200 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Mandarina Bavaria | 40 g   | 60 min | 10 %       |
| Boil    | Mandarina Bavaria | 40 g   | 15 min | 10 %       |

## Extras

| Type   | Name               | Amount | Use for | Time  |
|--------|--------------------|--------|---------|-------|
| Flavor | skórka pomarańczy  | 100 g  | Boil    | 0 min |
| Flavor | kakao              | 20 g   | Boil    | 0 min |
| Flavor | rodzynki           | 20 g   | Boil    | 0 min |
| Spice  | goździk            | 2 g    | Boil    | 0 min |
| Spice  | cynamon            | 5 g    | Boil    | 0 min |
| Spice  | Gałka muszkatołowa | 5 g    | Boil    | 0 min |
| Spice  | imbir              | 5 g    | Boil    | 0 min |
| Spice  | anyż               | 5 g    | Boil    | 0 min |
| Spice  | miód               | 40 g   | Boil    | 0 min |
| Spice  | kardamon           | 5 g    | Boil    | 0 min |

|       |          |      |      |        |
|-------|----------|------|------|--------|
| Spice | kolendra | 10 g | Boil | 15 min |
| Spice | wanillia | 1 g  | Boil | 0 min  |