

#69 Stout

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **33**
- SRM **39.8**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	4 kg (61.1%)	81 %	8
Grain	Weyermann Caramunich 3	0.2 kg (3.1%)	76 %	150
Grain	Fawcett - Pale Chocolate	0.3 kg (4.6%)	71 %	600
30 min koniec zacierania				
Adjunct	Płatki owsiane	1.2 kg (18.3%)	85 %	3
Grain	Jęczmień palony	0.6 kg (9.2%)	55 %	985
0.3 kg 30 min koniec zacierania , pozostały do wyśładzania.				
Grain	Carafa III	0.25 kg (3.8%)	70 %	1034
Do wyśładzania				

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	250 ml	Safale