

Dla konia

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **29.1**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Maris Otter Crisp | 3 kg (50%) | 83 % | 6 |
| Grain | Monachijski | 0.5 kg (8.3%) | 80 % | 16 |
| Grain | Słód owsiany Fawcett | 0.5 kg (8.3%) | 61 % | 5 |
| Grain | Płatki owsiane | 1 kg (16.7%) | 85 % | 3 |
| Grain | Fawcett - Dark Crystal | 0.25 kg (4.2%) | 71 % | 300 |
| Grain | Weyermann - Carapils | 0.25 kg (4.2%) | 78 % | 4 |
| Grain | Chocolate Malt (UK) | 0.25 kg (4.2%) | 73 % | 887 |
| Grain | Jęczmień palony | 0.25 kg (4.2%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 40 g | 60 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|-------|--------|------------|
| WLP051 - California Ale V Yeast | Ale | Slant | 200 ml | White Labs |