Stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **51**
- 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 **32.1 liter(s)**
- Total mash volume **42.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Czekoladowy jasny	1 kg *(9.3%)*	68 %	400
Grain	Strzegom Czekoladowy ciemny	1 kg *(9.3%)*	68 %	1200
Grain	Briess - Chocolate Malt	1 kg *(9.3%)*	60 %	690
Grain	Pszeniczny	2 kg *(18.7%)*	85 %	4
Grain	Pilzneński	5 kg *(46.7%)*	81 %	4
Grain	Słód owsiany Fawcett	0.5 kg *(4.7%)*	61 %	5
Grain	Jęczmień palony	0.2 kg *(1.9%)*	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	60 g	30 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M21 Belgian Wit	Wheat	Dry	10 g	Mangrove Jack's
Safale S-04	Ale	Dry	10 g	Fermentis