

Stout

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU ---
- SRM **26.4**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilzneński	1.5 kg (46.2%)	80 %	4
Grain	Caraaroma	0.5 kg (15.4%)	78 %	400
Grain	Fawcett - Brown	0.25 kg (7.7%)	72 %	180
Grain	Viking Pale Ale Cookie	0.25 kg (7.7%)	80 %	30
Grain	Strzegom Czekoladowy 400	0.25 kg (7.7%)	68 %	400
Grain	Płatki owsiane	0.5 kg (15.4%)	85 %	3