

Stout

- Gravity **14 BLG**
- ABV ---
- IBU **44**
- SRM **37.1**
- 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 **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pszeniczny | 1 kg (15.2%) | 81 % | 6 |
| Grain | owsiany | 1.5 kg (22.7%) | 80 % | 10 |
| Grain | Strzegom Monachijski typ II | 0.2 kg (3%) | 79 % | 22 |
| Grain | Strzegom Karmel 300 | 0.2 kg (3%) | 70 % | 299 |
| Grain | Jęczmień palony | 0.2 kg (3%) | 55 % | 985 |
| Grain | Strzegom pszenica prażona | 0.1 kg (1.5%) | 70 % | 1000 |
| Grain | Strzegom Pale Ale | 3 kg (45.5%) | 79 % | 6 |
| Grain | Strzegom Czekoladowy jasny | 0.4 kg (6.1%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | lunga | 40 g | 60 min | 11.6 % |
| Aroma (end of boil) | lunga | 10 g | 5 min | 11.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11.5 g | Danstar |