

Bitwowý stoucík

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **19**
- SRM **22**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (59.8%)	80 %	5
Grain	Płatki owsiane	0.8 kg (13.7%)	85 %	3
Grain	Simpsons - Golden Naked Oats	0.5 kg (8.5%)	73 %	20
Grain	Special B Castle	0.25 kg (4.3%)	70 %	350
Grain	Pszeniczny	0.5 kg (8.5%)	85 %	4
Grain	Carafa II	0.3 kg (5.1%)	70 %	812

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	40 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	100 ml	White Labs