CP0

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **32**
- SRM **35.5**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.5 kg *(53.6%)*	85 %	7
Grain	Weyermann - Light Munich Malt	0.3 kg *(10.7%)*	82 %	14
Grain	Jęczmień palony	0.15 kg *(5.4%)*	55 %	985
Grain	Słód Caramunich Typ II Weyermann	0.2 kg *(7.1%)*	73 %	120
Grain	Caraaroma	0.2 kg *(7.1%)*	78 %	400
Grain	Oats, Flaked	0.3 kg *(10.7%)*	80 %	2
Grain	Weyermann - Chocolate Wheat	0.15 kg *(5.4%)*	74 %	788

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	10.5 %
Aroma (end of boil)	Magnum	15 g	0 min	10.5 %