

anglik

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **36**
- SRM **23.7**
- 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 **17.9 liter(s)**
- Total mash volume **23.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Wiedeński | 1 kg (16.7%) | 79 % | 10 |
| Grain | Viking Pale Ale malt | 3 kg (50.2%) | 80 % | 5 |
| Grain | BESTMALZ - Best Melanoidin | 0.5 kg (8.4%) | 75 % | 71 |
| Grain | Strzegom Czekoladowy 400 | 0.5 kg (8.4%) | 68 % | 400 |
| Grain | Płatki owsiane | 0.5 kg (8.4%) | 85 % | 3 |
| Grain | Fawcett - Dark Crystal | 0.48 kg (8%) | 71 % | 300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 25 g | 60 min | 14 % |