

# Melanoidynowy Stout

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- Gravity **13.8 BLG**
- ABV ---
- IBU **37**
- SRM **60.9**
- 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 **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (38.1%)	79 %	6
Grain	Strzegom Monachijski typ II	2 kg (38.1%)	79 %	22
Grain	Melanoiden Malt	0.5 kg (9.5%)	80 %	39
Grain	Jęczmień palony	0.25 kg (4.8%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.5 kg (9.5%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8.8 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	60 min	4 %