

OS (roboczy)

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **32**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **8 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **28 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Czekoladowy 400	0.5 kg (8.8%)	80 %	400
Grain	Carafa II	0.3 kg (5.3%)	80 %	812
Grain	Strzegom Karmel 150	0.2 kg (3.5%)	80 %	150
Grain	Viking Pale Ale malt	1.5 kg (26.3%)	80 %	5
Grain	Jęczmień palony	0.2 kg (3.5%)	80 %	985
Grain	Pilznieński	2 kg (35.1%)	81 %	4
Grain	Weyermann - Monachijski II	1 kg (17.5%)	80 %	20