

Płatki na mleku- warka 4

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **20**
- SRM **22.1**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking malt Pilznieński	2.5 kg (61%)	80 %	4
Grain	Chateau owsiany	1 kg (24.4%)	61 %	2.3
Grain	Płatki owsiane	0.4 kg (9.8%)	85 %	3
Grain	Carafa I	0.1 kg (2.4%)	70 %	900
Grain	Carafa II specjal	0.1 kg (2.4%)	70 %	1150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	60 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	15 min	4 %
Boil	Sybilla	10 g	30 min	3.5 %

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kreda	7 g	Mash	---
Flavor	Laktoza	250 g	Boil	10 min