

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 |