

Rainy crispy evening

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **20.5**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (63.8%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (10.6%) | 85 % | 10 |
| Grain | Płatki owsiane | 0.5 kg (10.6%) | 85 % | 3 |
| Grain | Jęczmień palony | 0.1 kg (2.1%) | 55 % | 985 |
| Grain | Cararuby | 0.4 kg (8.5%) | 75 % | 55 |
| Grain | Czekoladowy | 0.1 kg (2.1%) | 60 % | 900 |
| Grain | Carafa II | 0.1 kg (2.1%) | 70 % | 812 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Warrior | 15 g | 60 min | 15.5 % |
| Boil | East Kent Goldings | 15 g | 10 min | 4.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11 g | --- |

Notes

- Uwarzone 02.11.2018
Przelane do butelek 28.11.2018
Final Blg: 5*Blg
Stopień nasycenia 2,2 v/v
Nov 30, 2018, 12:14 PM