

# Stołcik

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU ---
- SRM **51.5**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Smoked Malt	0.7 kg (9%)	80.5 %	10
Grain	Strzegom Monachijski typ I	1.4 kg (17.9%)	79 %	16
Grain	mix karmeli	0.9 kg (11.5%)	75 %	150
Grain	Mix palonych	0.8 kg (10.3%)	1 %	1200
Grain	Strzegom Wiedeński	1 kg (12.8%)	79 %	10
Grain	Pilzneński	2 kg (25.6%)	81 %	4
Grain	Oats, Flaked	1 kg (12.8%)	80 %	2