

# Stout

---

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **31**
- 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 **5 %/h**
- Boil size **23 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (71.1%)	85 %	7
Grain	Płatki owsiane	0.5 kg (11.1%)	85 %	3
Grain	Caraaroma	0.3 kg (6.7%)	78 %	400
Grain	Weyermann - Carafa I	0.2 kg (4.4%)	70 %	690
Grain	Jęczmień palony	0.3 kg (6.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	pioneer	15 g	65 min	10.5 %
Aroma (end of boil)	pioneer	15 g	15 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale