

stout

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **32**
- SRM **37.4**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **3 %**
- Size with trub loss **18 liter(s)**
- Boil time **90 min**
- Evaporation rate **13 %/h**
- Boil size **24 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.15 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (74.1%)	85 %	7
Grain	Płatki owsiane	0.5 kg (9.3%)	85 %	3
Grain	Jęczmień palony	0.3 kg (5.6%)	55 %	985
Grain	Weyermann - Carafa II	0.3 kg (5.6%)	70 %	837
Grain	Caraaroma	0.3 kg (5.6%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	65 min	8 %
Whirlpool	tomyski	30 g	30 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale