

# Stout

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **27.7**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **29.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (68.4%)	79 %	6
Grain	Płatki owsiane	0.9 kg (15.4%)	60 %	3
Grain	Płatki pszeniczne	0.3 kg (5.1%)	60 %	3
Grain	Strzegom Czekoladowy ciemny	0.4 kg (6.8%)	68 %	800
Grain	Jęczmień palony	0.1 kg (1.7%)	55 %	985
Grain	Strzegom Barwiący	0.15 kg (2.6%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	23 g	20 min	8.5 %
Boil	Magnum	15 g	40 min	12 %