

# Stout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **29.6**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.19 kg (40.6%)	80 %	4
Grain	Strzegom Wiedeński	1.31 kg (24.3%)	79 %	10
Grain	Strzegom Monachijski typ II	1 kg (18.5%)	79 %	22
Grain	Płatki owsiane	0.4 kg (7.4%)	60 %	3
Grain	Jęczmień palony	0.25 kg (4.6%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4.6%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	35 g	60 min	5.1 %
Boil	East Kent Goldings	15 g	15 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US - 05	Ale	Dry	11.5 g	---