

Stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **51**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.1 liter(s)**
- Total mash volume **42.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|---------------|-------|------|
| Grain | Strzegom Czekoladowy jasny | 1 kg (9.3%) | 68 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 1 kg (9.3%) | 68 % | 1200 |
| Grain | Briess - Chocolate Malt | 1 kg (9.3%) | 60 % | 690 |
| Grain | Pszeniczny | 2 kg (18.7%) | 85 % | 4 |
| Grain | Pilzneński | 5 kg (46.7%) | 81 % | 4 |
| Grain | Słód owsiany Fawcett | 0.5 kg (4.7%) | 61 % | 5 |
| Grain | Jęczmień palony | 0.2 kg (1.9%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Mandarina Bavaria | 60 g | 30 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M21 Belgian Wit | Wheat | Dry | 10 g | Mangrove Jack's |
| Safale S-04 | Ale | Dry | 10 g | Fermentis |