

# stout

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **34**
- SRM **31.4**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.5 kg (65.2%)	80 %	7
Grain	Oats, Flaked	0.3 kg (13%)	80 %	2
Grain	Carafa III	0.2 kg (8.7%)	70 %	1034
Grain	Simpsons - Crystal Dark	0.2 kg (8.7%)	74 %	158
Grain	Briess - Roasted Barley	0.1 kg (4.3%)	55 %	591

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Fuggles	10 g	60 min	4.5 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	1 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	7 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	kawa	50 g	Boil	5 min
na wyłączenie palnika				
Spice	wanilla	2 g	Secondary	5 day(s)