

Stout Stout Stout

- Gravity **12.9 BLG**
- ABV ---
- IBU **32**
- SRM **23.7**
- 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 **31.8 liter(s)**
- Total mash volume **42.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Briess - Pale Ale Malt | 6 kg (56.6%) | 80 % | 7 |
| Grain | Strzegom Monachijski typ II | 2 kg (18.9%) | 79 % | 22 |
| Grain | Biscuit Malt | 1 kg (9.4%) | 79 % | 45 |
| Grain | Płatki owsiane | 0.5 kg (4.7%) | 60 % | 3 |
| Grain | płatki jęczmienne | 0.5 kg (4.7%) | 60 % | 4 |
| Grain | Jęczmień palony | 0.2 kg (1.9%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.4 kg (3.8%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Mandarina Bavaria | 40 g | 60 min | 10 % |
| Boil | Mandarina Bavaria | 40 g | 15 min | 10 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------|--------|---------|-------|
| Flavor | skórka pomarańczy | 100 g | Boil | 0 min |
| Flavor | kakao | 20 g | Boil | 0 min |
| Flavor | rodzynki | 20 g | Boil | 0 min |
| Spice | goździk | 2 g | Boil | 0 min |
| Spice | cynamon | 5 g | Boil | 0 min |
| Spice | Gałka muszkatołowa | 5 g | Boil | 0 min |
| Spice | imbir | 5 g | Boil | 0 min |
| Spice | anyż | 5 g | Boil | 0 min |
| Spice | miód | 40 g | Boil | 0 min |
| Spice | kardamon | 5 g | Boil | 0 min |

| | | | | |
|-------|----------|------|------|--------|
| Spice | kolendra | 10 g | Boil | 15 min |
| Spice | wanillia | 1 g | Boil | 0 min |