

# WS

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **26**
- SRM **38.1**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **24.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Peated Malt	5 kg (78.7%)	81 %	5
Grain	Płatki owsiane	0.4 kg (6.3%)	85 %	3
Grain	Strzegom Karmel 150	0.25 kg (3.9%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.25 kg (3.9%)	68 %	1200
Grain	Carafa III	0.25 kg (3.9%)	70 %	1034
Grain	Jęczmień palony	0.2 kg (3.1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	O	30 g	60 min	7 %
Boil	O	30 g	5 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	I