

13/5.2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **18**
- SRM **42.7**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **6.5 %**
- Size with trub loss **16 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **16.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-----------------|-------|-----|
| Grain | Jęczmień palony | 0.125 kg (2.9%) | 55 % | 985 |
| Grain | Czekoladowy | 0.75 kg (17.5%) | 60 % | 788 |
| Grain | Briess - Pale Ale Malt | 2.25 kg (52.5%) | 80 % | 7 |
| Grain | Płatki owsiane | 1 kg (23.3%) | 60 % | 3 |
| Sugar | cukier trzcinowy | 0.16 kg (3.7%) | 100 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Spalt | 17 g | 60 min | 5.5 % |
| Boil | Spalt | 13 g | 15 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 50 ml | --- |