

20°

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **33**
- SRM **43.1**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (49.4%)	80 %	5
Grain	Strzegom Czekoladowy 400	1 kg (12.3%)	68 %	400
Grain	Monachijski	1 kg (12.3%)	80 %	16
Grain	Strzegom Karmel 300	1 kg (12.3%)	70 %	299
Grain	Płatki owsiane	0.6 kg (7.4%)	85 %	3
Grain	Jęczmień palony	0.5 kg (6.2%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	30 min	13 %
Boil	Magnum	25 g	15 min	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Flavor	miod	1000 g	Boil	10 min