

## #23

- Gravity **13.8 BLG**
- ABV ---
- IBU **30**
- SRM **48.1**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (36.4%)	79 %	7.5
Grain	Strzegom Wiedeński	0.5 kg (9.1%)	79 %	10
Grain	Strzegom Karmel 300	0.5 kg (9.1%)	70 %	300
Grain	Strzegom Czekoladowy 1200	0.3 kg (5.5%)	68 %	1200
Grain	Strzegom Barwiący	0.1 kg (1.8%)	68 %	1200
Grain	Jęczmień palony	0.1 kg (1.8%)	60 %	985
Grain	Strzegom Pilzneński	1 kg (18.2%)	80 %	0
Grain	Płatki owsiane	1 kg (18.2%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %