

70.

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **34**
- SRM **34.2**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **15.6 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 2 kg (59.3%) | 80 % | 5 |
| Grain | Fawcett - Crystal | 0.1 kg (3%) | 70 % | 160 |
| Grain | Płatki owsiane | 0.8 kg (23.7%) | 70 % | 3 |
| Grain | Czekoladowy orkisz | 0.24 kg (7.1%) | 60 % | 550 |
| Grain | Pszeniczny Czekoladowy | 0.13 kg (3.9%) | 73 % | 1001 |
| Grain | Carafa III Special | 0.1 kg (3%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 18 g | 60 min | 11 % |