

CPO

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **32**
- SRM **35.5**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 1.5 kg (53.6%) | 85 % | 7 |
| Grain | Weyermann - Light Munich Malt | 0.3 kg (10.7%) | 82 % | 14 |
| Grain | Jęczmień palony | 0.15 kg (5.4%) | 55 % | 985 |
| Grain | Słód Caramunich Typ II Weyermann | 0.2 kg (7.1%) | 73 % | 120 |
| Grain | Caraaroma | 0.2 kg (7.1%) | 78 % | 400 |
| Grain | Oats, Flaked | 0.3 kg (10.7%) | 80 % | 2 |
| Grain | Weyermann - Chocolate Wheat | 0.15 kg (5.4%) | 74 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Magnum | 15 g | 60 min | 10.5 % |
| Aroma (end of boil) | Magnum | 15 g | 0 min | 10.5 % |