

# 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 %     |