

# Gunwostout

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- Gravity **18.7 BLG**
- ABV ---
- IBU **33**
- SRM **26.9**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (72.5%)	80 %	4
Grain	Strzegom Karmel 150	0.15 kg (2.2%)	75 %	150
Grain	Jęczmień palony	0.25 kg (3.6%)	55 %	985
Grain	płatki owsiane	1 kg (14.5%)	70 %	5
Sugar	laktoza	0.5 kg (7.2%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	40 g	60 min	7 %
Boil	Challenger	20 g	15 min	7 %
Boil	Fuggles	15 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	500 ml	Safale