

Inżynier

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **37**
- SRM **27.2**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.8 kg (56.6%)	80 %	5
Grain	Oats, Flaked	0.5 kg (15.7%)	80 %	2
Grain	Weyermann - Chocolate Wheat	0.25 kg (7.9%)	74 %	788
Grain	Fawcett - Dark Crystal	0.2 kg (6.3%)	71 %	300
Grain	Biscuit Malt	0.18 kg (5.7%)	79 %	45
Sugar	Milk Sugar (Lactose)	0.25 kg (7.9%)	76.1 %	0

Hops

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

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5.5 g	Fermentis