

# Marcepan Stout

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU ---
- SRM **51.5**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Coopers LME - Dark	1.7 kg (37.6%)	78 %	130
Liquid Extract	Bruntal ekstrakt słodowy ciemny	1.7 kg (37.6%)	90 %	621
Grain	Płatki owsiane i ryzowe mleko	1 kg (22.1%)	22 %	3
mleko biedronka, ryzowo kokosowe i migdałowe				
Sugar	Glukoza	0.12 kg (2.7%)	--- %	---

## Yeasts

Name	Type	Form	Amount	Laboratory
S0-4	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Laktoza	400 g	Boil	60 min