

Oatmeal Stout z tonką

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **42**
- SRM **33**

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)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (75%)	80 %	5
Grain	Oats, Flaked	0.8 kg (13.3%)	80 %	2
Grain	Jęczmień palony	0.35 kg (5.8%)	55 %	985
Grain	Weyermann - Carafa II	0.35 kg (5.8%)	70 %	837

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %