

Rainy crispy evening

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **20.5**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (63.8%)	80 %	5
Grain	Pszeniczny	0.5 kg (10.6%)	85 %	10
Grain	Płatki owsiane	0.5 kg (10.6%)	85 %	3
Grain	Jęczmień palony	0.1 kg (2.1%)	55 %	985
Grain	Cararuby	0.4 kg (8.5%)	75 %	55
Grain	Czekoladowy	0.1 kg (2.1%)	60 %	900
Grain	Carafa II	0.1 kg (2.1%)	70 %	812

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	60 min	15.5 %
Boil	East Kent Goldings	15 g	10 min	4.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---

Notes

- Uwarzone 02.11.2018
Przelane do butelek 28.11.2018
Final Blg: 5*Blg
Stopień nasycenia 2,2 v/v
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