

Stout

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **38**
- SRM **43.7**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Pale Ale malt | 6 kg (77.1%) | 80 % | 5 |
| Grain | Castle Cafe | 0.34 kg (4.4%) | 75.5 % | 500 |
| Grain | Weyermann - Carafa II | 0.3 kg (3.9%) | 70 % | 1100 |
| Grain | Weyermann - Chocolate Wheat | 0.23 kg (3%) | 74 % | 1000 |
| Grain | Jęczmień palony | 0.23 kg (3%) | 55 % | 985 |
| Grain | Słód Special W® Weyermann | 0.18 kg (2.3%) | 77.9 % | 300 |
| Grain | Płatki owsiane | 0.5 kg (6.4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------------|--------|--------|------------|
| Boil | Challenger (UK) | 35 g | 30 min | 6.1 % |
| Boil | East Kent Goldings (UK) | 10 g | 20 min | 4.7 % |
| Boil | Marynka | 35 g | 40 min | 9.1 % |
| Boil | East Kent Goldings (UK) | 20 g | 10 min | 4.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|-------|--------|------------|
| Lutra | Lager | Slant | 50 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 3.5 g | Boil | 10 min |