

Stout #4

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **20**
- SRM **30.6**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **486.5 liter(s)**
- Total mash volume **625.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	75 kg (54%)	81 %	6
Grain	Platki owsiane	30 kg (21.6%)	60 %	3
Grain	Fawcett - Brown	12.5 kg (9%)	72 %	180
Grain	Castle Cafe	12.5 kg (9%)	75.5 %	250
Grain	Fawcett - Pale Chocolate	5 kg (3.6%)	70 %	1175
Grain	Black Barley (Roast Barley)	4 kg (2.9%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	430 g	60 min	11.5 %