

## STOUT #6

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **27**
- SRM **30.8**
- 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 **446.3 liter(s)**
- Total mash volume **573.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Pale Ale Thomas Fawcett	75 kg (58.8%)	80 %	6.25
Grain	Płatki owsiane	30 kg (23.5%)	60 %	3.75
Grain	Brown Thomas Fawcett	6 kg (4.7%)	70 %	187.5
Grain	Pale Chocolate Thomas Fawcett	9 kg (7.1%)	70 %	625
Grain	Jęczmień palony Weyermann	7.5 kg (5.9%)	65 %	1150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	380 g	60 min	17.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP005 - British Ale Yeast	Ale	Liquid	2000 ml	White Labs

### Notes

- 1 warka  
Zgłoszenie 12,5°P  
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