

# Stout

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **24**
- SRM **31.8**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Płatki owsiane              | 0.4 kg (8.4%)  | 85 %  | 3    |
| Grain | Jęczmień palony             | 0.25 kg (5.3%) | 55 %  | 1150 |
| Grain | Czekoladowy                 | 0.25 kg (5.3%) | 60 %  | 1200 |
| Grain | Caramel/Crystal Malt - 120L | 0.25 kg (5.3%) | 72 %  | 160  |
| Grain | Viking Pale Ale malt        | 3.6 kg (75.8%) | 80 %  | 5    |

## Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | Cascade | 17 g   | 60 min | 7.1 %      |
| Boil      | Cascade | 20 g   | 30 min | 7.1 %      |
| Whirlpool | Cascade | 25 g   | 0 min  | 7.1 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |