

# Stout

- Gravity **14 BLG**
- ABV ---
- IBU **44**
- SRM **37.1**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	1 kg (15.2%)	81 %	6
Grain	owsiany	1.5 kg (22.7%)	80 %	10
Grain	Strzegom Monachijski typ II	0.2 kg (3%)	79 %	22
Grain	Strzegom Karmel 300	0.2 kg (3%)	70 %	299
Grain	Jęczmień palony	0.2 kg (3%)	55 %	985
Grain	Strzegom pszenica prażona	0.1 kg (1.5%)	70 %	1000
Grain	Strzegom Pale Ale	3 kg (45.5%)	79 %	6
Grain	Strzegom Czekoladowy jasny	0.4 kg (6.1%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	11.6 %
Aroma (end of boil)	lunga	10 g	5 min	11.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11.5 g	Danstar