

Stout v.2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **30.2**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (62.5%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (8.9%)	79 %	16
Grain	Płatki owsiane	0.5 kg (8.9%)	60 %	3
Grain	Płatki orkiszowe	0.5 kg (8.9%)	60 %	4
Grain	Jęczmień palony	0.4 kg (7.1%)	55 %	1100
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (3.6%)	73 %	1001

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Fuggles	20 g	60 min	4.5 %
Boil	Fuggles	10 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
S-33	Ale	Slant	200 ml	Fermentis