

22°

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **46**
- SRM **30.6**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Wędzony Czereśnią	3 kg (39%)	82 %	10
Grain	Pszeniczny	2 kg (26%)	85 %	4
Grain	Płatki owsiane	1.2 kg (15.6%)	85 %	3
Grain	Strzegom Czekoladowy jasny	0.5 kg (6.5%)	68 %	400
Grain	Strzegom Karmel 300	0.5 kg (6.5%)	70 %	299
Grain	Strzegom pszenica prażona	0.5 kg (6.5%)	70 %	1000

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	50 g	30 min	11.2 %
Boil	Magnat	50 g	10 min	11.2 %

### Yeasts

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