

## anglik

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **36**
- SRM **23.7**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1 kg (16.7%)	79 %	10
Grain	Viking Pale Ale malt	3 kg (50.2%)	80 %	5
Grain	BESTMALZ - Best Melanoidin	0.5 kg (8.4%)	75 %	71
Grain	Strzegom Czekoladowy 400	0.5 kg (8.4%)	68 %	400
Grain	Płatki owsiane	0.5 kg (8.4%)	85 %	3
Grain	Fawcett - Dark Crystal	0.48 kg (8%)	71 %	300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	14 %