

# Chs

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU ---
- SRM **48.4**
- 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 **27.9 liter(s)**
- Total mash volume **37.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (53.8%)	80 %	5
Grain	Płatki owsiane	1 kg (10.8%)	85 %	3
Grain	Weyermann - Chocolate Wheat	0.5 kg (5.4%)	74 %	788
Grain	DRC	0.3 kg (3.2%)	69 %	300
Grain	Brown simpsons	0.25 kg (2.7%)	69 %	500
Grain	Weyermann - Melanoiden Malt	0.25 kg (2.7%)	81 %	53
Grain	Weyermann - Dehusked Carafa III	0.49 kg (5.3%)	70 %	1024
Grain	Strzegom Pilzneński	1.5 kg (16.1%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Magnum	50 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	---