

Chwała Sigmarowi!

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **46**
- SRM **36.1**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Flagon	3 kg (52.6%)	80 %	5
Grain	Caraaroma	0.5 kg (8.8%)	78 %	400
Grain	Carahell	0.5 kg (8.8%)	77 %	26
Grain	Briess - Black Malt	0.2 kg (3.5%)	55 %	985
Grain	Special B Castle	0.5 kg (8.8%)	70 %	350
Grain	Briess - Wheat Malt, White	1 kg (17.5%)	85 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale