

## Dla konia

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **29.1**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	3 kg (50%)	83 %	6
Grain	Monachijski	0.5 kg (8.3%)	80 %	16
Grain	Słód owsiany Fawcett	0.5 kg (8.3%)	61 %	5
Grain	Płatki owsiane	1 kg (16.7%)	85 %	3
Grain	Fawcett - Dark Crystal	0.25 kg (4.2%)	71 %	300
Grain	Weyermann - Carapils	0.25 kg (4.2%)	78 %	4
Grain	Chocolate Malt (UK)	0.25 kg (4.2%)	73 %	887
Grain	Jęczmień palony	0.25 kg (4.2%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	40 g	60 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP051 - California Ale V Yeast	Ale	Slant	200 ml	White Labs