

Do recenzji

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU ---
- SRM **28.2**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (56.1%) | 80 % | 5 |
| Grain | Słód owsiany Fawcett | 1 kg (18.7%) | 61 % | 5 |
| Grain | Weyermann Specjal W | 0.5 kg (9.3%) | 68 % | 300 |
| Grain | Jęczmień palony | 0.1 kg (1.9%) | 55 % | 985 |
| Grain | Fawcett - Pale Chocolate | 0.25 kg (4.7%) | 71 % | 600 |
| Grain | Płatki owsiane | 0.5 kg (9.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Mash | Marynka | 30 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | Laktoza | 500 g | Boil | 15 min |