

Stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **29**
- SRM **29.9**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 1.8 kg (41%) | 80 % | 5 |
| Grain | Grodziski pszeniczny wędzony dębem | 0.7 kg (15.9%) | 80 % | 3 |
| Grain | Strzegom Monachijski typ I | 0.7 kg (15.9%) | 79 % | 16 |
| Grain | Strzegom Czekoladowy jasny | 0.1 kg (2.3%) | 68 % | 400 |
| Grain | Weyermann - Carared | 0.25 kg (5.7%) | 75 % | 45 |
| Grain | Jęczmień palony | 0.15 kg (3.4%) | 55 % | 1100 |
| Grain | Carafa II | 0.16 kg (3.6%) | 70 % | 1100 |
| Grain | Jęczmień niesłodowany | 0.4 kg (9.1%) | 75 % | 2 |
| Grain | Amber Malt | 0.1 kg (2.3%) | 75 % | 43 |
| Grain | Special B Castle | 0.03 kg (0.7%) | 70 % | 350 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 13 g | 15 min | 4 % |
| Boil | Sybilla | 40 g | 50 min | 4.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 100 ml | Safale |