

# Stout

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **38**
- SRM **43.7**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale malt	6 kg (77.1%)	80 %	5
Grain	Castle Cafe	0.34 kg (4.4%)	75.5 %	500
Grain	Weyermann - Carafa II	0.3 kg (3.9%)	70 %	1100
Grain	Weyermann - Chocolate Wheat	0.23 kg (3%)	74 %	1000
Grain	Jęczmień palony	0.23 kg (3%)	55 %	985
Grain	Słód Special W® Weyermann	0.18 kg (2.3%)	77.9 %	300
Grain	Płatki owsiane	0.5 kg (6.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger (UK)	35 g	30 min	6.1 %
Boil	East Kent Goldings (UK)	10 g	20 min	4.7 %
Boil	Marynka	35 g	40 min	9.1 %
Boil	East Kent Goldings (UK)	20 g	10 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra	Lager	Slant	50 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	3.5 g	Boil	10 min