

# Stout

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **33**
- SRM **23.5**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (72.7%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.5 kg (6.1%)	75 %	30
Grain	Płatki owsiane	0.5 kg (6.1%)	60 %	3
Grain	Strzegom Czekoladowy jasny	1 kg (12.1%)	68 %	400
Grain	Carafa III	0.25 kg (3%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %