

Stout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **29.6**
- 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 **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Strzegom Pilzneński | 2.19 kg (40.6%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 1.31 kg (24.3%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ II | 1 kg (18.5%) | 79 % | 22 |
| Grain | Płatki owsiane | 0.4 kg (7.4%) | 60 % | 3 |
| Grain | Jęczmień palony | 0.25 kg (4.6%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (4.6%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 35 g | 60 min | 5.1 % |
| Boil | East Kent Goldings | 15 g | 15 min | 5.1 % |

Yeasts

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