

# Stout Stout Stout

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **32**
- SRM **23.7**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.8 liter(s)**
- Total mash volume **42.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6 kg (56.6%)	80 %	7
Grain	Strzegom Monachijski typ II	2 kg (18.9%)	79 %	22
Grain	Biscuit Malt	1 kg (9.4%)	79 %	45
Grain	Płatki owsiane	0.5 kg (4.7%)	60 %	3
Grain	płatki jęczmienne	0.5 kg (4.7%)	60 %	4
Grain	Jęczmień palony	0.2 kg (1.9%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.4 kg (3.8%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	40 g	60 min	10 %
Boil	Mandarina Bavaria	40 g	15 min	10 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	skórka pomarańczy	100 g	Boil	0 min
Flavor	kakao	20 g	Boil	0 min
Flavor	rodzynki	20 g	Boil	0 min
Spice	goździk	2 g	Boil	0 min
Spice	cynamon	5 g	Boil	0 min
Spice	Gałka muszkatołowa	5 g	Boil	0 min
Spice	imbir	5 g	Boil	0 min
Spice	anyż	5 g	Boil	0 min
Spice	miód	40 g	Boil	0 min
Spice	kardamon	5 g	Boil	0 min

Spice	kolendra	10 g	Boil	15 min
Spice	wanillia	1 g	Boil	0 min