

Stout v.2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **30.2**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3.5 kg (62.5%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (8.9%) | 79 % | 16 |
| Grain | Płatki owsiane | 0.5 kg (8.9%) | 60 % | 3 |
| Grain | Płatki orkiszowe | 0.5 kg (8.9%) | 60 % | 4 |
| Grain | Jęczmień palony | 0.4 kg (7.1%) | 55 % | 1100 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (3.6%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 10 % |
| Boil | Fuggles | 20 g | 60 min | 4.5 % |
| Boil | Fuggles | 10 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| S-33 | Ale | Slant | 200 ml | Fermentis |