

# TOMEC Stout

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **30**
- SRM **28.2**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- 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 kg (49.2%)	80 %	5
Grain	Płatki owsiane	1 kg (16.4%)	85 %	3
Grain	Abbey Malt Weyermann	0.7 kg (11.5%)	75 %	45
Grain	Special B Castle	0.3 kg (4.9%)	70 %	350
Grain	Weyermann - Carafa II	0.3 kg (4.9%)	70 %	837
Carafa Special I EBC 900				
Grain	Strzegom Czekoladowy jasny	0.3 kg (4.9%)	68 %	400
Sugar	Laktoza	0.5 kg (8.2%)	100 %	0
Sugar	Cukier biały	0 kg	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.8 %
Boil	Marynka	30 g	15 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	300 ml	Fermentum Mobile