

# TOUDI SWEET OATMEAL STOUT

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **46**
- SRM **43.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (42.6%)	80 %	5
Grain	Strzegom Monachijski typ I	1.6 kg (22.7%)	79 %	16
Grain	Strzegom Karmel 300	1 kg (14.2%)	70 %	299
Grain	Płatki owsiane	0.8 kg (11.3%)	85 %	3
Grain	Fawcett - Pszeniczny Czekoladowy	0.4 kg (5.7%)	73 %	1001
Grain	Weyermann - Carafa III	0.25 kg (3.5%)	70 %	1024

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Fuggles	20 g	60 min	4.5 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	500 g	Boil	10 min