

## Żytni stout (Tatusz)

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **24**
- SRM **27.6**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (41%)	80 %	5
Grain	Żytni	2.5 kg (41%)	85 %	8
Grain	Simpsons - Roasted Barley	0.3 kg (4.9%)	70 %	1084
Grain	Czekoadwy żytni	0.3 kg (4.9%)	75 %	500
Grain	Płatki owsiane	0.5 kg (8.2%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	24 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
piekraskie po stoucie	Ale	Slant	96 ml	---