

## 13/5.2

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **18**
- SRM **42.7**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **6.5 %**
- Size with trub loss **16 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **16.5 liter(s)**

### Fermentables

| Type  | Name                   | Amount          | Yield | EBC |
|-------|------------------------|-----------------|-------|-----|
| Grain | Jęczmień palony        | 0.125 kg (2.9%) | 55 %  | 985 |
| Grain | Czekoladowy            | 0.75 kg (17.5%) | 60 %  | 788 |
| Grain | Briess - Pale Ale Malt | 2.25 kg (52.5%) | 80 %  | 7   |
| Grain | Płatki owsiane         | 1 kg (23.3%)    | 60 %  | 3   |
| Sugar | cukier trzcinowy       | 0.16 kg (3.7%)  | 100 % | 30  |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Spalt | 17 g   | 60 min | 5.5 %      |
| Boil    | Spalt | 13 g   | 15 min | 5.5 %      |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale  | Slant | 50 ml  | ---        |