

## #23

- Gravity **13.8 BLG**
- ABV ---
- IBU **30**
- SRM **48.1**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

| Type  | Name                      | Amount        | Yield | EBC  |
|-------|---------------------------|---------------|-------|------|
| Grain | Strzegom Pale Ale         | 2 kg (36.4%)  | 79 %  | 7.5  |
| Grain | Strzegom Wiedeński        | 0.5 kg (9.1%) | 79 %  | 10   |
| Grain | Strzegom Karmel 300       | 0.5 kg (9.1%) | 70 %  | 300  |
| Grain | Strzegom Czekoladowy 1200 | 0.3 kg (5.5%) | 68 %  | 1200 |
| Grain | Strzegom Barwiący         | 0.1 kg (1.8%) | 68 %  | 1200 |
| Grain | Jęczmień palony           | 0.1 kg (1.8%) | 60 %  | 985  |
| Grain | Strzegom Pilzneński       | 1 kg (18.2%)  | 80 %  | 0    |
| Grain | Płatki owsiane            | 1 kg (18.2%)  | 85 %  | 3    |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 30 g   | 60 min | 10 %       |