

#69 Stout

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **33**
- SRM **39.8**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---|--------------------------|----------------|-------|------|
| Grain | Weyermann - Vienna Malt | 4 kg (61.1%) | 81 % | 8 |
| Grain | Weyermann Caramunich 3 | 0.2 kg (3.1%) | 76 % | 150 |
| Grain | Fawcett - Pale Chocolate | 0.3 kg (4.6%) | 71 % | 600 |
| 30 min koniec zacierania | | | | |
| Adjunct | Płatki owsiane | 1.2 kg (18.3%) | 85 % | 3 |
| Grain | Jęczmień palony | 0.6 kg (9.2%) | 55 % | 985 |
| 0.3 kg 30 min koniec zacierania , pozostały do wystadzania. | | | | |
| Grain | Carafa III | 0.25 kg (3.8%) | 70 % | 1034 |
| Do wystadzania | | | | |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 30 g | 60 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 250 ml | Safale |