

## #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     |