

76pastry

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **24**
- SRM **48.6**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **16.1 liter(s)**

Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|--------|------|
| Grain | Viking Pale Ale malt | 1.9 kg (49.2%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.4 kg (10.4%) | 85 % | 3 |
| Grain | Fawcett - Crystal | 0.6 kg (15.5%) | 70 % | 160 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.25 kg (6.5%) | 73 % | 1001 |
| Grain | Carafa III Special | 0.2 kg (5.2%) | 70 % | 1034 |
| Sugar | Milk Sugar (Lactose) | 0.4 kg (10.4%) | 76.1 % | 0 |
| Grain | Jęczmień palony | 0.11 kg (2.8%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Simcoe | 12 g | 60 min | 11.7 % |