

## Bitwowy stoucik

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **19**
- SRM **22**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

### Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt         | 3.5 kg (59.8%) | 80 %  | 5   |
| Grain | Płatki owsiane               | 0.8 kg (13.7%) | 85 %  | 3   |
| Grain | Simpsons - Golden Naked Oats | 0.5 kg (8.5%)  | 73 %  | 20  |
| Grain | Special B Castle             | 0.25 kg (4.3%) | 70 %  | 350 |
| Grain | Pszeniczny                   | 0.5 kg (8.5%)  | 85 %  | 4   |
| Grain | Carafa II                    | 0.3 kg (5.1%)  | 70 %  | 812 |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 20 g   | 40 min | 10.5 %     |

### Yeasts

| Name                          | Type | Form   | Amount | Laboratory |
|-------------------------------|------|--------|--------|------------|
| WLP001 - California Ale Yeast | Ale  | Liquid | 100 ml | White Labs |