

# Fuzeta

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **29**
- SRM **36.1**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **20.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (58.8%)	85 %	7
Grain	Oats, Flaked	0.5 kg (14.7%)	80 %	2
Grain	Carahell	0.5 kg (14.7%)	77 %	26
Grain	Chocolate Malt (UK)	0.25 kg (7.4%)	73 %	887
Grain	Jęczmień palony	0.15 kg (4.4%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	8.4 %
Aroma (end of boil)	lunga	10 g	10 min	8.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Epe	Ale	Slant	100 ml	Kveik