

Marcepan Stout

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU ---
- SRM **51.5**
- 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)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|--|---------------------------------|----------------|-------|-----|
| Liquid Extract | Coopers LME - Dark | 1.7 kg (37.6%) | 78 % | 130 |
| Liquid Extract | Bruntal ekstrakt słodowy ciemny | 1.7 kg (37.6%) | 90 % | 621 |
| Grain | Płatki owsiane i ryzowe mleko | 1 kg (22.1%) | 22 % | 3 |
| mleko białe, ryzowe kokosowe i migdałowe | | | | |
| Sugar | Glukoza | 0.12 kg (2.7%) | --- % | --- |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S0-4 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Spice | Laktoza | 400 g | Boil | 60 min |