

# Oatmeal Stout z tonką

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **42**
- SRM **33**

## 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 **74 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt  | 4.5 kg (75%)   | 80 %  | 5   |
| Grain | Oats, Flaked          | 0.8 kg (13.3%) | 80 %  | 2   |
| Grain | Jęczmień palony       | 0.35 kg (5.8%) | 55 %  | 985 |
| Grain | Weyermann - Carafa II | 0.35 kg (5.8%) | 70 %  | 837 |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 30 g   | 60 min | 13.5 %     |