

OS (roboczy)

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **32**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **8 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **28 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Strzegom Czekoladowy 400 | 0.5 kg (8.8%) | 80 % | 400 |
| Grain | Carafa II | 0.3 kg (5.3%) | 80 % | 812 |
| Grain | Strzegom Karmel 150 | 0.2 kg (3.5%) | 80 % | 150 |
| Grain | Viking Pale Ale malt | 1.5 kg (26.3%) | 80 % | 5 |
| Grain | Jęczmień palony | 0.2 kg (3.5%) | 80 % | 985 |
| Grain | Pilznieński | 2 kg (35.1%) | 81 % | 4 |
| Grain | Weyermann - Monachijski II | 1 kg (17.5%) | 80 % | 20 |