

# Outmeal Stout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **24**
- SRM **54.7**
- Style **Dry 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 | Bruntal                         | 1.7 kg (40.5%) | 81 %  | 26  |
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 1.7 kg (40.5%) | 90 %  | 621 |
| Grain          | Jęczmień palony                 | 0.3 kg (7.1%)  | 55 %  | 985 |
| Adjunct        | Płatki owsiane                  | 0.5 kg (11.9%) | 85 %  | 3   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 20 g   | 60 min | 10 %       |
| Boil    | Marynka | 10 g   | 10 min | 10 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Fermentis  |