

Stout

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **24**
- SRM **31.8**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Płatki owsiane | 0.4 kg (8.4%) | 85 % | 3 |
| Grain | Jęczmień palony | 0.25 kg (5.3%) | 55 % | 1150 |
| Grain | Czekoladowy | 0.25 kg (5.3%) | 60 % | 1200 |
| Grain | Caramel/Crystal Malt - 120L | 0.25 kg (5.3%) | 72 % | 160 |
| Grain | Viking Pale Ale malt | 3.6 kg (75.8%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Cascade | 17 g | 60 min | 7.1 % |
| Boil | Cascade | 20 g | 30 min | 7.1 % |
| Whirlpool | Cascade | 25 g | 0 min | 7.1 % |

Yeasts

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