

# Zwariowany Stout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **28**
- SRM **35.9**
- 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 **18 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4 kg (67.8%)	81 %	4
Grain	Caraaroma	0.3 kg (5.1%)	78 %	400
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.7%)	68 %	1200
Grain	Płatki owsiane	1 kg (16.9%)	85 %	3
Grain	Jęczmień palony	0.5 kg (8.5%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	40 min	15.5 %
Dry Hop	Citra	50 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis