# Bez komplikacji

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **54**
- SRM **45.1**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Fawcett - Chocolate | 0.5 kg *(8.9%)* | 70 % | 1200 |
| Grain | Fawcett - Red Crystal | 0.5 kg *(8.9%)* | 73 % | 177 |
| Grain | Weyermann - Carafa I Special | 0.1 kg *(1.8%)* | 70 % | 690 |
| Grain | Płatki owsiane | 0.5 kg *(8.9%)* | 60 % | 3 |
| Grain | Strzegom Wiedeński | 1 kg *(17.9%)* | 79 % | 10 |
| Grain | Strzegom Pale Ale | 3 kg *(53.6%)* | 79 % | 6 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| First Wort | Chinook | 30 g | 60 min | 13 % |
| Aroma (end of boil) | Chinook | 20 g | 0 min | 13 % |

## Yeasts

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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.