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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **19**
- SRM **25.1**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2.5 kg (45.9%)	79 %	16
Grain	Strzegom Monachijski typ II	2.5 kg (45.9%)	79 %	22
Grain	Jęczmień palony	0.2 kg (3.7%)	55 %	985
Grain	Fawcett - Pale Chocolate	0.25 kg (4.6%)	71 %	600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	4.1 %
Boil	East Kent Goldings	25 g	30 min	4.1 %