

9x

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **29**
- SRM **38.3**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (65.2%)	80 %	5
Grain	Płatki owsiane	0.8 kg (17.4%)	85 %	3
Grain	Fawcett - Crystal	0.2 kg (4.3%)	70 %	160
Grain	Weyerman-Pszeniczny Czekoladowy	0.3 kg (6.5%)	73 %	1001
Grain	Jęczmień palony	0.3 kg (6.5%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	22 g	60 min	10 %