

## 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