

Chwała Sigmarowi!

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **46**
- SRM **36.1**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Pale Ale Flagon | 3 kg (52.6%) | 80 % | 5 |
| Grain | Caraaroma | 0.5 kg (8.8%) | 78 % | 400 |
| Grain | Carahell | 0.5 kg (8.8%) | 77 % | 26 |
| Grain | Briess - Black Malt | 0.2 kg (3.5%) | 55 % | 985 |
| Grain | Special B Castle | 0.5 kg (8.8%) | 70 % | 350 |
| Grain | Briess - Wheat Malt, White | 1 kg (17.5%) | 85 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 40 g | 60 min | 10 % |

Yeasts

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