

## oat mppd

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU ---
- SRM **34.3**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (63.8%)	80 %	5
Grain	Special B Malt	0.2 kg (4.3%)	65.2 %	315
Grain	Jęczmień palony	0.25 kg (5.3%)	55 %	985
Grain	Czekoladowy	0.25 kg (5.3%)	60 %	788
Grain	Słód owsiany Fawcett	1 kg (21.3%)	61 %	5