

# Płotka

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- Gravity **22.9 BLG**
- ABV ---
- IBU ---
- SRM **53.5**
- 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 **26.4 liter(s)**
- Total mash volume **35.2 liter(s)**

## Fermentables

| Type  | Name                          | Amount        | Yield | EBC  |
|-------|-------------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt          | 6 kg (68.2%)  | 80 %  | 5    |
| Grain | Pszeniczny                    | 0.5 kg (5.7%) | 85 %  | 4    |
| Grain | Płatki owsiane                | 0.8 kg (9.1%) | 85 %  | 3    |
| Grain | Strzegom<br>Czekoladowy jasny | 0.5 kg (5.7%) | 68 %  | 400  |
| Grain | Jęczmień palony               | 0.5 kg (5.7%) | 55 %  | 985  |
| Grain | Strzegom pszenica<br>prażona  | 0.5 kg (5.7%) | 70 %  | 1000 |