

# Stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **29**
- SRM **29.9**
- 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 **72 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.8 kg (41%)	80 %	5
Grain	Grodziski pszeniczny wędzony dębem	0.7 kg (15.9%)	80 %	3
Grain	Strzegom Monachijski typ I	0.7 kg (15.9%)	79 %	16
Grain	Strzegom Czekoladowy jasny	0.1 kg (2.3%)	68 %	400
Grain	Weyermann - Carared	0.25 kg (5.7%)	75 %	45
Grain	Jęczmień palony	0.15 kg (3.4%)	55 %	1100
Grain	Carafa II	0.16 kg (3.6%)	70 %	1100
Grain	Jęczmień niesłodowany	0.4 kg (9.1%)	75 %	2
Grain	Amber Malt	0.1 kg (2.3%)	75 %	43
Grain	Special B Castle	0.03 kg (0.7%)	70 %	350

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	13 g	15 min	4 %
Boil	Sybilla	40 g	50 min	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale