

# Stout

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **38**
- SRM **43.7**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC  |
|-------|-----------------------------|----------------|--------|------|
| Grain | Pale Ale malt               | 6 kg (77.1%)   | 80 %   | 5    |
| Grain | Castle Cafe                 | 0.34 kg (4.4%) | 75.5 % | 500  |
| Grain | Weyermann - Carafa II       | 0.3 kg (3.9%)  | 70 %   | 1100 |
| Grain | Weyermann - Chocolate Wheat | 0.23 kg (3%)   | 74 %   | 1000 |
| Grain | Jęczmień palony             | 0.23 kg (3%)   | 55 %   | 985  |
| Grain | Słód Special W® Weyermann   | 0.18 kg (2.3%) | 77.9 % | 300  |
| Grain | Płatki owsiane              | 0.5 kg (6.4%)  | 60 %   | 3    |

## Hops

| Use for | Name                    | Amount | Time   | Alpha acid |
|---------|-------------------------|--------|--------|------------|
| Boil    | Challenger (UK)         | 35 g   | 30 min | 6.1 %      |
| Boil    | East Kent Goldings (UK) | 10 g   | 20 min | 4.7 %      |
| Boil    | Marynka                 | 35 g   | 40 min | 9.1 %      |
| Boil    | East Kent Goldings (UK) | 20 g   | 10 min | 4.7 %      |

## Yeasts

| Name  | Type  | Form  | Amount | Laboratory |
|-------|-------|-------|--------|------------|
| Lutra | Lager | Slant | 50 ml  | ---        |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 3.5 g  | Boil    | 10 min |