

stout 2.0

- Gravity **13.3 BLG**
- ABV ---
- IBU **29**
- SRM **40.9**
- 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 **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Pilzneński | 1.1 kg (22.2%) | 81 % | 4 |
| Grain | Strzegom Pale Ale | 2 kg (40.4%) | 79 % | 6 |
| Grain | Pszeniczny | 0.2 kg (4%) | 85 % | 4 |
| Grain | Oats, Flaked | 0.4 kg (8.1%) | 80 % | 2 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (4%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.25 kg (5.1%) | 55 % | 985 |
| Grain | Strzegom Monachijski typ I | 0.8 kg (16.2%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | Sybilla | 40 g | 50 min | 5.7 % |
| Aroma (end of boil) | Hallertau | 25 g | 0 min | 4.5 % |
| Boil | Sybilla | 10 g | 15 min | 5.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g | Boil | 15 min |