

# Sztout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **26**
- SRM **36.5**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (72.6%)	80 %	5
Grain	Płatki owsiane	0.5 kg (8.1%)	60 %	3
Grain	Czekoladowy	0.35 kg (5.6%)	60 %	1200
Grain	Biscuit Malt	0.35 kg (5.6%)	79 %	45
Grain	Caraaroma	0.25 kg (4%)	78 %	400
Grain	Jęczmień palony	0.25 kg (4%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.1 %
Boil	Fuggles	40 g	20 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis