

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 |