

Zwariowany Stout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **28**
- SRM **35.9**
- 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 **18 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|---------------|-------|------|
| Grain | Pilznieński | 4 kg (67.8%) | 81 % | 4 |
| Grain | Caraaroma | 0.3 kg (5.1%) | 78 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (1.7%) | 68 % | 1200 |
| Grain | Płatki owsiane | 1 kg (16.9%) | 85 % | 3 |
| Grain | Jęczmień palony | 0.5 kg (8.5%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 40 min | 15.5 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |