

Oat Smoked Stout

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **48**
- SRM **42.2**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (56.8%)	80 %	5
Grain	Płatki owsiane	0.7 kg (15.9%)	60 %	3
Grain	Grodziski pszeniczny wędzony dębem	0.7 kg (15.9%)	80 %	3
Grain	Strzegom Czekoladowy ciemny	0.5 kg (11.4%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	50 min	13.2 %
Aroma (end of boil)	Simcoe	10 g	10 min	13.2 %
Boil	Simcoe	20 g	2 min	13.2 %