

Owsiany Stout

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **36**
- SRM **34.1**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3.3 kg (63.5%) | 80 % | 5 |
| Adjunct | Płatki owsiane | 0.5 kg (9.6%) | 85 % | 3 |
| Adjunct | owies | 0.5 kg (9.6%) | 75 % | --- |
| Grain | Strzegom Czekoladowy ciemny | 0.27 kg (5.2%) | 68 % | 1200 |
| Grain | Pszeniczny | 0.23 kg (4.4%) | 85 % | 4 |
| Grain | Strzegom Karmel 150 | 0.2 kg (3.8%) | 75 % | 150 |
| Grain | Jęczmień palony | 0.2 kg (3.8%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 25 g | 50 min | 12.5 % |

Notes

- Piwo ma na celu przygotowanie gęstwy pod RIS'a oraz pozbycie się resztek zalegającego siodu. Warka będzie podzielona na dwa fermentowy, do jednego dodana będzie laktoza.
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