

# OWSIANY STOUT

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **28**
- SRM **47.2**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (58.8%)	80 %	5
Grain	Strzegom Czekoladowy 400	1 kg (14.7%)	68 %	400
Grain	Płatki owsiane	1 kg (14.7%)	85 %	3
Grain	Jęczmień palony	0.5 kg (7.4%)	55 %	985
Grain	Weyermann - Carafa I	0.3 kg (4.4%)	70 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	55 min	11 %
Boil	lunga	20 g	10 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safale 05	Ale	Slant	1000 ml	---