

# Stout Owsiany

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **30**
- SRM **41**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.7 kg (62.8%)	80 %	5
Grain	Płatki owsiane	0.8 kg (18.6%)	85 %	3
Grain	Briess - Extra Special Malt	0.3 kg (7%)	73 %	300
Grain	Carafa II	0.3 kg (7%)	70 %	812
Grain	Jęczmień palony	0.2 kg (4.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Fuggles	25 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis