

# Stout owsiany Bitwa1

- Gravity **15.9 BLG**
- ABV ---
- IBU **32**
- SRM **75.4**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (55.6%)	80 %	4
Grain	czekoladowy Castel Malting	1 kg (15.9%)	75 %	900
Grain	Oats, Flaked	0.8 kg (12.7%)	80 %	2
Grain	caramel pils	0.3 kg (4.8%)	75 %	5
Grain	Black (Patent) Malt	0.3 kg (4.8%)	73.5 %	1200
Grain	Fawcett - Crystal	0.2 kg (3.2%)	70 %	160
Grain	Biscuit Malt	0.2 kg (3.2%)	79 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
M-07	Ale	Dry	10 g	Mangrove Jack's