

Stout owsiany II

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **20**
- SRM **31.1**
- 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 **5 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **22.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3 kg (53.1%)	81 %	6
Grain	Strzegom Monachijski typ I	0.8 kg (14.2%)	79 %	16
Grain	Biscuit Malt	0.5 kg (8.8%)	79 %	45
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (4.4%)	73 %	1001
Grain	Oats, Flaked	0.8 kg (14.2%)	80 %	2
Grain	Jęczmień palony	0.3 kg (5.3%)	55 %	1100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	40 g	60 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	500 ml	Fermentum Mobile