

Wyspy owsa

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU ---
- SRM **29.4**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (58.3%)	80 %	5
Grain	Słód owsiany Fawcett	0.7 kg (13.6%)	61 %	5
Grain	Płatki owsiane	0.8 kg (15.5%)	60 %	3
Grain	Jęczmień palony	0.2 kg (3.9%)	55 %	985
Grain	Fawcett - Pale Chocolate	0.2 kg (3.9%)	71 %	600
Grain	Fawcett - Brown	0.1 kg (1.9%)	72 %	180
Grain	Słód Caramunich Typ II Weyermann	0.15 kg (2.9%)	73 %	120