

## hawaij BW

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **28**
- SRM **37.5**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **200 liter(s)**
- Trub loss **5 %**
- Size with trub loss **210 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **253 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **205.5 liter(s)**
- Total mash volume **274 liter(s)**

### Fermentables

| Type  | Name                           | Amount        | Yield | EBC  |
|-------|--------------------------------|---------------|-------|------|
| Grain | Pilzneński                     | 50 kg (73%)   | 81 %  | 4    |
| Grain | Płatki owsiane                 | 8 kg (11.7%)  | 60 %  | 3    |
| Grain | Jęczmień palony                | 1.5 kg (2.2%) | 55 %  | 985  |
| Grain | Weyermann - Carafa III special | 6 kg (8.8%)   | 70 %  | 1024 |
| Grain | Strzegom Bursztynowy           | 3 kg (4.4%)   | 70 %  | 49   |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Premiant | 250 g  | 60 min | 8 %        |
| Boil    | sultana  | 125 g  | 30 min | 10 %       |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| us   | Ale  | Dry  | 150 g  | jh         |