Osep Owsiany

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **32**
- SRM **42.2**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **9 %/h**
- Boil size **27.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4.5 kg *(63.8%)*	81 %	6
Grain	Oats, Flaked	1.6 kg *(22.7%)*	80 %	2
Grain	Carafa III	0.3 kg *(4.3%)*	1 %	1400
Grain	Black Barley (Roast Barley)	0.3 kg *(4.3%)*	55 %	985
Grain	Wheat, Roasted	0.35 kg *(5%)*	54.3 %	837

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	40 g	60 min	8.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP013 - London Ale Yeast	Ale	Liquid	200 ml	White Labs