# Wędzony Stout Owsiany

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- Gravity **14.8 BLG**
- ABV **---**
- IBU **29**
- SRM **38.9**

## 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 **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Simpsons - Maris Otter | 3.5 kg *(64.8%)* | 81 % | 6 |
| Grain | Oats, Flaked | 0.5 kg *(9.3%)* | 80 % | 2 |
| Grain | Rauch Malt (Germany) | 0.5 kg *(9.3%)* | 81 % | 4 |
| Grain | Chocolate Malt (UK) | 0.4 kg *(7.4%)* | 73 % | 887 |
| Grain | Roasted Barley | 0.2 kg *(3.7%)* | 55 % | 591 |
| Grain | Caramel/Crystal Malt - 10L | 0.3 kg *(5.6%)* | 75 % | 20 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 13.5 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Wyeast - Irish Ale | Ale | Liquid | 125 ml | Wyeast Labs |