#22 Owsiany

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **24**
- SRM **29**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **34.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.8 kg *(67.3%)*	80 %	5
Grain	Caraaroma	0.6 kg *(7%)*	78 %	400
Grain	Płatki owsiane	1 kg *(11.6%)*	60 %	3
Grain	płatki jęczmienne	0.5 kg *(5.8%)*	60 %	4
Grain	Jęczmień palony	0.16 kg *(1.9%)*	55 %	985
Grain	Brown Malt (British Chocolate)	0.24 kg *(2.8%)*	70 %	128
Grain	Briess - Chocolate Malt	0.32 kg *(3.7%)*	60 %	690

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	45 g	60 min	7 %
Mash	East Kent Goldings	25 g	10 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis