

# Owłosiony Palacz

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **38**
- SRM **29.7**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Płatki owsiane                | 0.3 kg (10.7%) | 85 %  | 3   |
| Grain | Weyermann - Light Munich Malt | 0.2 kg (7.1%)  | 82 %  | 14  |
| Grain | Weyermann - Pale Ale Malt     | 2 kg (71.4%)   | 85 %  | 7   |
| Grain | Weyermann - Chocolate Wheat   | 0.15 kg (5.4%) | 74 %  | 788 |
| Grain | Jęczmień palony               | 0.15 kg (5.4%) | 55 %  | 985 |

## Hops

| Use for             | Name      | Amount | Time   | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil                | magnum pl | 15 g   | 60 min | 12 %       |
| Aroma (end of boil) | magnum pl | 5 g    | 0 min  | 12 %       |