

# Owsiany Stout

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **27**
- SRM **26.7**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (76.9%)	75 %	7
Grain	Płatki owsiane	0.5 kg (9.6%)	85 %	3
Grain	Strzegom Czekoladowy jasny	0.4 kg (7.7%)	68 %	400
Grain	Jęczmień palony	0.3 kg (5.8%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	30 g	60 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale