

# owsiany

- Gravity **21 BLG**
- ABV ---
- IBU **64**
- SRM **32.9**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **31 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **29.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5.5 kg (63.6%)	80 %	7
Grain	Briess - Pilsen Malt	1 kg (11.6%)	80.5 %	2
Grain	Pszeniczny	1 kg (11.6%)	85 %	4
Grain	Simpsons - Coffee Malt	0.1 kg (1.2%)	74 %	296
Grain	jeczmien	0.4 kg (4.6%)	100 %	---
Sugar	cukier	0.2 kg (2.3%)	100 %	---
Grain	pszenica prazona	0.1 kg (1.2%)	--- %	1200
Grain	Carafa III	0.25 kg (2.9%)	70 %	1034
Grain	diastetyczny	0.1 kg (1.2%)	95 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	90 min	10 %
Boil	Marynka	30 g	30 min	10 %
Boil	Marynka	10 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 04	Ale	Dry	9 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	sliwki	200 g	Boil	90 min
Flavor	dębowa	50 g	Secondary	21 day(s)