

Rye Oat Stout

- Gravity **15.2 BLG**
- ABV ---
- IBU **33**
- SRM **48.3**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 3.5 kg (59.8%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (8.5%) | 79 % | 22 |
| Grain | Czekoladowy | 0.3 kg (5.1%) | 60 % | 788 |
| Grain | Żytni | 0.5 kg (8.5%) | 85 % | 8 |
| Grain | prażone żyto | 0.25 kg (4.3%) | 60 % | 1000 |
| Grain | Płatki owsiane | 0.6 kg (10.3%) | 85 % | 3 |
| Grain | Carafa III | 0.2 kg (3.4%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |
| Boil | Simcoe | 15 g | 0 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 300 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | gips piwowarski | 5 g | Boil | 60 min |
| Water Agent | epsom salt | 5 g | Boil | 60 min |