

Szybki Stout Owsiany

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **47**
- SRM **29.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Pilzneński | 4 kg (75.5%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.8 kg (15.1%) | 85 % | 3 |
| Grain | Jęczmień palony | 0.25 kg (4.7%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (4.7%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 15.5 % |
| Boil | East Kent Goldings | 30 g | 5 min | 5.1 % |

Yeasts

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