

Wyspy owsa

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU ---
- SRM **29.4**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (58.3%) | 80 % | 5 |
| Grain | Słód owsiany Fawcett | 0.7 kg (13.6%) | 61 % | 5 |
| Grain | Płatki owsiane | 0.8 kg (15.5%) | 60 % | 3 |
| Grain | Jęczmień palony | 0.2 kg (3.9%) | 55 % | 985 |
| Grain | Fawcett - Pale Chocolate | 0.2 kg (3.9%) | 71 % | 600 |
| Grain | Fawcett - Brown | 0.1 kg (1.9%) | 72 % | 180 |
| Grain | Słód Caramunich Typ II Weyermann | 0.15 kg (2.9%) | 73 % | 120 |